

# **Cheese Greats**



**675 Delicious Cheese  
Recipes, The Top 675  
Cheese Recipes**

**Jo Frank**

## **Cheese Greats:**

### **675 Delicious Cheese Recipes - From Almond Cheese Horseshoe to Zucchini Cake with Cream Cheese Frosting**

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## Foreword

*If you like cheese, you need this book. If you LOVE cheese, it's a definite must-have.*

*With 675 recipes guaranteed to make your mouth water, this book is a long-awaited treasure. The recipes are easy, the ingredients are easy to get and the featured masterpieces are unbelievably easy to make.*

*There is an excellent recipe for Basil Cheese Torte with Pine Nuts and Red Bell Pepper Strips, or try the wonderful Caramel-Apple Sundae Cheesecake. My favorites are the rather unusual ones – how about Three Onion Pie with Feta Cheese? Or ever heard of Cheese and Shrimp Gyozas? Of course, there's plenty for everybody's tastes, from Minestrone Soup to Honey Wheat Bread – and all so incredibly easy to make.*

*This book will also give you the inspiration to experiment with different ingredients, since you'll find the extensive index to be extremely helpful. Each recipe is truly superb, wonderfully easy to put together, and you won't have to make or purchase a ton of condiments before you can start – just open the book and jump right in.*

*The list goes on and on: Salad of Fresh Fava Beans with Pecorino Romano; Bacon, Avocado and Cheese Omelettes with Tomato Salsa; Calzone a la Napolitana; Boboli Pizza with Garlic, Peppers and Goat Cheese; Light and Easy Chocolate Cheese-Filled Angel Cake; German Sweet Chocolate Cream Cheese Brownies; Carrot Cake with Marmalade Cream Cheese Frosting; and Jalapenos Stuffed with Cream Cheese and Chorizo, to name a few...*

*For family, friends, or creative self indulgence, this book is your ultimate reference guide to great comfort food for all seasons. Enjoy!*

**Jo Frank**

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## Almond Cheese Horseshoe

---

	1/4	tsp	Salt
2	cup		Bread flour
	1 1/2	tsp	Act. dry yeast
1/4	cup		Water
	1/4	cup	Margarine
1/4	cup		Sugar
1			Egg; or 1/4 cup egg sub.

### Procedure

---

- 1 ---ALMOND FILLING--- -Combine 4 oz Cream cheese; softened . -I prefer 4 oz /8 c Sugar, and 1/2 tb Almond Extract
- 2 Make of dough cycle and remove to greased bowl. Rest in refrigerator 30 min. Knead briefly on floured board and roll into 15x10 in. rectangle. Spread filling leaving 1/2 inch border on all sides. Starting long side, roll into jellyroll and tuck and seal ends. Seal long seam and place on greased baking sheet, shaping into horseshoe. Cut slits with scissors through top of dough at 2 inch intervals. Cover and let rise in warm place till double in bulk, about 45 minutes. Brush top with beaten egg or egg sub. and bake in preheated oven 375 degrees for 15 to 20 min. till>>>>>> golden. Cool slightly and drizzle with powdered sugar glaze.
- 3 ALMOND FILLING: Combine in small bowl and mix to spreading consistency. You may add more extract and sugar to taste. Also you may use 1 T. milk or more to thin depending on type of cream cheese.
- 4 For a really festive one add candied cherries in slits and sprinkle with sliced almonds before baking. I have also used the Marscapone cream Cheese and some times use a few drops of Barnies Ammareto Flavoring. You can double this recipe for 2 as I cut it in half as this makes a pretty large one.

Servings: 1

Yield: 1 Danish

## Aloha Cheesecake

---

1	cup	Vanilla Wafer Crumbs	1/4	cup	Margarine, Melted
16	oz	Cream Cheese, Softened	1/3	cup	Sugar
2	Tbs	Milk	2		Large Eggs
1/2	cup	Macadamia Nuts, Toasted	8 1/2	oz	Crushed Pineapple, Drained
1		Med Kiwi Peeled, Sliced			

### Procedure

---

- 1 Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 350 degrees F., 10 minutes.
- 2 Combine cream cheese, sugar and milk, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well well after each addition. Stir in nuts; pour over crust. Bake at 350 degrees F., 45 minutes. Loosen caek from rim of pan; cool before removing rim of pan. Chill. Before serving, top with fruit.

Servings: 10

## Amaretto Cheesecake

---

1 1/2	cup	graham cracker crushed	1/2	cup	Sugar
1/2		Stick butter, melted	1/3	cup	Amaretto liquor
15	oz	Ricotta cheese	1	tsp	Vanilla
8	oz	Cream cheese	1/4	tsp	Salt
4		Eggs, lightly beaten			

### Procedure

---

- 1 Great topped with strawberry jam. Combine crumbs of graham crackers and butter; press over bottom and sides of greased 9 inch spring-form pan. Chill. Preheat oven to 325. Beat together ricotta and cream cheese until smooth. Pour mixture into pan; bake 1 hour and 15 minutes, or until firm in middle. Cool 30 minutes in pan before removing. Cool completely (preferably in refrigerator overnight) before serving. Top with fresh fruit, or jam.

Servings: 10

## Amaretto Cheesecake with Raspberry Sauce

---

-----base-----		1	cup	Sour cream
1/4	cup			Butter
2	cup			Almonds; chopped
2	Tbs			Granulated sugar
-----filling-----		1/2	tsp	Vanilla
12	oz			Cream cheese; softened
1/2	cup			Granulated sugar
3				Eggs
		1/2	tsp	Almond extract
		-----sauce-----		
3	cup			Raspberries, frozen
		unsweetened, thawed		
2	Tbs			Amaretto
		Sugar		

### Procedure

---

- 1 Base: In 9-inch microwavable quiche dish, shallow round baking dish or deep pie plate, melt butter at high (100 per cent power) 1 to 1 1/2 minutes. Stir in almonds and sugar until evenly coated with butter. Press into bottom and sides of dish. Microwave at high 2 to 3 minutes or until firm. If necessary, rotate dish during cooking.
- 2 Filling: Beat cream cheese and sugar until light. Beat in eggs one at a time. Add sour cream, 2 tablespoons Amaretto or almond liqueur, vanilla and almond extract. Beat until smooth. Pour into baked crust.
- 3 Microwave uncovered at medium (50 per cent power) 14 to 18 minutes or until cheesecake is almost set in centre. Rotate dish partway through cooking, if necessary.
- 4 Cool on countertop to room temperature, then cover and refrigerate until serving time.
- 5 Sauce: Reserve some whole raspberries for garnish. Puree remaining raspberries. Push through sieve to remove seeds. Stir 2 tablespoons Amaretto or almond liqueur into puree. Add sugar to taste.
- 6 To serve, spoon some sauce on to dessert plates. Place slice of cheesecake on sauce. Garnish with reserved berries.
- 7 Makes 6 to 8 servings. If you prefer, use 1 cup graham cracker crumbs with 1/2 cup finely chopped almonds for the crust. Use a food processor and pulse to chop nuts to an even consistency, rather than a fine powder. Also, you could substitute strawberries for the raspberries. To omit liqueur, increase almond extract in the filling to teaspoon and use just a drop in the raspberry puree.

Servings: 8

## Amaretto Hazelnut Macaroon Cheesecake

---

-----hazelnut crust-----		1/2	cup	Amaretto	
1	cup	Hazelnuts; roast 10 min at 350	3	tsp	Gelatin; unflavored
			2	tsp	Vanilla
3		Egg whites	1 1/2	lb	Cream cheese
2	tsp	Vanilla	3/4	cup	Sugar
2	cup	Powdered sugar	2	Tbs	Lemon juice
1/2	cup	Sugar	1	tsp	Lemon zest
1/8	tsp	Salt	2	cup	Cream
-----filling-----					

### Procedure

---

- 1 Preparation Time: 0:30 heat oven to 350. grease 10 inch springform pan. line with parchment (DO NOT USE WAX PAPER AS IT STICKS HORRIBLY !). grease parchment. line a cookie sheet with greased parchment
- 2 whisk together eggs and vanilla. remove as much skin from the hazelnuts as is convenient. chop the nuts in a food processor with one cup of the powdered sugar for 30 sec. add both powdered and regular sugar. pulse a few times to combine. with processer running, pour in egg mixture. process for 15 sec until smooth
- 3 reserve 1/2 - 1/3 cup batter. pour remaining into springform, smooth with spatula. pour reserved batter onto cookie sheet, spread in a 7-8 inch disk
- 4 bake crust 25-30 min., disk 20-25 min. cool on wire rack
- 5 chop op the disk into 1/8 inch pieces and soak in 1/4 amaretto (DO NOT SOAK FOR MORE THAN 15 MIN OR THEY GET SOGGY !)
- 6 carefully remove crust (VERY CAREFULLY). replace bottom of springform with foil wrapped cardboard circle. replace crust
- 7 amaretto cheesecake filling: sprinkle gelatin over 1/4 cp amaretto, let stand 5 min. heat in sauce pan with hot (not boiling) water stirring for 4 min.. leave in hot water to stay warm
- 8 beat cream cheese in mixer for 1 min. add lemon juice and zest, mix. beat cream to soft peaks. fold 1/3 cream into cream cheese. fold in remaining whipped cream. fold in soaked macaroon disk bits
- 9 scrape into prepared pan, cover with plastic wrap. Refridgerate at least hrs. (preferably overnight)

Servings: 1

## Amaretto Peach Cheesecake

---

3	Tbs	Margarine	3/4	cup	Sugar
1/3	cup	Sugar	3	Tbs	Unbleached All-purpose Flour
1		Large Egg	3		Large Eggs
3/4	cup	Unbleached All-purpose Flour	16	oz	Canned Peach Halves *
24	oz	Cream Cheese, Softened	1/4	cup	Almond Flavored Liqueur

### Procedure

---

- \* Peach halves should be drained, and then pureed. Combine margarine and sugar until light and fluffy. Blend in egg. Add flour; mix well. Spread dough onto bottom of 9-inch springform pan. Bake at 450 degrees F., 10 minutes. Combine cream cheese, sugar and flour; mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Add peaches and liqueur; mix well. Pour over crust. Bake at 450 degrees F., 10 minutes. Reduce oven temperature to 250 degrees F.; continue baking 65 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with additional peach slices and sliced almonds, if desired.

Servings: 10

## Ambrosia Cheesecake

---

1 1/2 cup	Flaked coconut	1/2 cup	Apricot nectar
1/4 cup	Chopped almonds	1/2 cup	Cream of coconut
2 Tbs	Butter or marg.; melted	4	Large eggs
24 oz	Cream cheese; softened	8 oz	Crushed pineapple, drained
1/2 cup	Sugar		Sliced assorted fruits*
1/4 cup	All-purpose flour	2 tsp	Shortening; melted
2 tsp	Grated orange peel	1/4 cup	Semisweet-chocolate pieces**
1 tsp	Vanilla extract	1/4 cup	White-chocolate pieces**

### Procedure

---

- 1 \*Note: Suggested fruits: bananas, seedless green and red grapes, kiwifruit, canned mandarin-orange slices, strawberries, etc.) \*\*Chocolate pieces should be melted. 1. Day before serving: Preheat oven to 350 degrees. In medium bowl, combine coconut, almonds and butter; mix well. Press mixture into bottom of 9-inch springform pan. Bake until golden, about 15 minutes. Cool.
2. In large bowl of electric mixer, at high speed, beat cream cheese, sugar, flour, orange peel and vanilla until fluffy. Beat in apricot nectar and cream of coconut. Beat in eggs, one at a time, until blended. Stir in pineapple; pour into prepared crust. Bake 1 hour and 10 minutes, or until set. Cool in pan on wire rack; refrigerate overnight.
3. Just before serving, arrange fruit over top of cake. Stir one teaspoon melted shortening into each of melted semisweet and white chocolates until blended. Place each mixture in a separate small pastry bag fitted with small plain tip; pipe over fruit.

Servings: 12

## Anchovy-Cheese Dip

---

8 oz	Cream cheese; softened	1 tsp	Lemon juice
1 Tbs	Anchovy paste	1/4 tsp	Worcestershire sauce
1 Tbs	Chives; chopped	1 Tbs	Milk
2 Tbs	Olives, stuffed green; minced		

### Procedure

---

- 1 Combine all ingredients; beat at medium speed of electric mixer until light and fluffy. Chill until ready to serve. Serve with corn chips or crackers.

Servings: 2

## Anytime Broccoli Cheese Sauce

---

- 1    cn (10 1/4 oz) Broccoli Cheese      1/3   cup   Milk  
     Soup

### Procedure

---

- 1   Combine soup and milk.
- 2   CONVENTIONAL STOVE: Over medium heat, heat until hot and bubbling, stirring often.
- 3   MICROWAVE OVEN: Microwave, uncovered, on HIGH for 5 minutes or until hot and bubbling, stirring halfway through heating.
- 4   Serve over vegetables such as broccoli, cauliflower and carrots.
- 5   Makes 1 1/2 cups.

Servings: 1

## Appetizer Cheese Ball

---

8 oz	Cream Cheese; Room Temp.	1/8 tsp	Garlic Powder
4 oz	Blue Cheese, Crumbled	1/4 tsp	Salt
4 oz	Cheddar Cheese; Shredded	1/2 cup	Pecans; Finely Chopped
2 tsp	Mustard; Dijon-style	2/3 cup	Currants
1 tsp	Worcestershire Sauce	3/4 cup	Parsley; Chopped

### Procedure

---

- 1 Place the cream cheese, blue cheese, cheddar cheese, mustard, Worcestershire, garlic powder, and salt in a mixer bowl and beat at low speed just until well mixed. Stir in the pecans and currants. Taste and adjust seasoning. Refrigerate the cheese mixture for 30 minutes or until slightly firm, then shape into a ball. Roll in the chopped parsley to coat well. Cover with plastic wrap and refrigerate until ready to serve. Let stand at room temperature for about 30 minutes before serving. Place on a platter surrounded with crackers and apple wedges.

Servings: 12

## Apple and Cheese Pleasers

---

3/4 cup	All-purpose flour	1/2 tsp	Baking powder
2/3 cup	Butter or margarine, softened	1/2 tsp	Salt
1/3 cup	Brown sugar	1 1/2 cup	Quick cooking oats
1	Egg	4 oz	Cheddar; shredded; 1 c
1 tsp	Vanilla	3/4 cup	Raisins
1/2 tsp	Cinnamon	1 cup	Chopped apple

### Procedure

---

- 1 Combine flour, butter, sugar, egg, vanilla, cinnamon, baking powder and salt in large bowl; mix well. Add oats, cheese and raisins; mix well. Stir in apple. Drop by heaping tablespoons onto ungreased cookie sheet; bake in preheated moderate oven (375 degrees) 15 minutes or until golden brown. Store in tightly covered container in refrigerator or in loosely covered container at room temperature.

Servings: 24

Yield: about 2 dozen cookies

## Apple and Creamcheese Coffeecake

---

1/2 cup	Butter or margarine; softened	1	tsp	Ground cinnamon
1/4 tsp	Salt	1	tsp	Almond extract
1/4 cup	Milk	4	cup	Apples*
8 oz	Cream cheese; softened	1 3/4	cup	Flour
1/2 cup	Sugar	1	tsp	Baking powder
1 cup	Sugar	1/2	tsp	Baking soda
2 Tbs	Flour	1	Tbs	Lemon juice
2	Eggs			

### Procedure

---

- \*Cooking apples, such as pippin or Granny Smith; peeled and sliced Cream butter and cream cheese in a large mixing bowl; gradually add 1 cup sugar, beating at medium speed of an electric mixer until light and fluffy. Add eggs, one at a time, beating after each addition. Stir in almond extract. Combine 1-3/4 cups flour, baking powder, soda, and salt in a medium bowl; add flour mixture to creamed mixture alternately with milk, beginning and ending with flour mixture. Mix well after each addition. Pour batter into a greased and flour 13x9x2-inch baking pan. Combine 1/2 cup sugar, 2 tbsp flour, and cinnamon in a small mixing bowl. Dip apple slices in lemon juice. Combine apple slices and cinnamon mixture, tossing gently to coat well. Arrange apple slices on top of batter. Bake at 350 deg for 50 to 60 minutes or until a wooden pick inserted in center comes out clean. Serve warm.

Servings: 8

## Apple Cheese Bread

---

1/2 cup	Butter or margarine	1/3 cup	Chopped Walnuts
2/3 cup	Sugar	2 cup	Flour
2	x Eggs	1 tsp	Baking Powder
1	x Apple, peeled and chopped	1/2 tsp	Baking Soda
1/2 cup	Grated sharp Cheddar cheese	1/2 tsp	Salt

### Procedure

---

- 1 Preheat oven to 350 deg F. Cream butter and sugar, beating until light. Beat in eggs, one at a time. Stir in apples, cheese and nuts. In separate bowl, combine flour, baking powder, baking soda, and salt. Gradually and gently stir into apple mixture. Pour into greased loaf pan and bake 1 hour. Cool 10 minutes before serving.

Servings: 8

## Apple Cheese Platz

---

### BASE

1/2 cup Butter; softened

1/3 cup Sugar; granulated

1 cup Flour; all purpose

1/3 cup Jam; raspberry

### Procedure

---

- 1 ---FILLING--- pk Cream cheese; 8 oz /4 c Sugar; granulated Egg ts Vanilla
- 2 ---TOPPING--- c Apples -peeled & sliced /3 c Sugar; granulated /2 ts Cinnamon; ground /2 c Almonds; sliced
- 3 Preheat oven to 450F. Cream butter and sugar together thoroughly. Blend in flour. Press evenly onto bottom and 1 1/2" up sides of 8 /2" springform pan. Spread jam evenly over the bottom the crust. Beat all filling ingredients together with the electric mixer till smooth and light. Spread over jam. Toss apples, sugar and cinnamon together to coat well. Spoon over filling. Sprinkle with almonds. Bake at 450F for 10 minutes, then reduce heat to 400F for 25-30 minutes or till set and apples are tender. Cool slightly and remove pan rim.
- 4 I renamed this recipe to "platz" rather than the original name 'torte' as it is not a true 'torte' (cake without flour).

Servings: 8

## Apple Cheesecake \*\*\*

---

### Procedure

---

- 1 -----CRUST----- /2 pk Graham crackers, crushed /2 c Finely chopped pecans tb Butter, melted ts Cinnamon
- 2 -----CAKE----- oz Cream cheese, softened in Micro 2 mins c Sugar tb Apple brandy /2 ts Apple pie spice ts Vanilla Jumbo eggs, shelled & warmed In micro 25 secs. c Chunky applesauce /2 c Heavy cream /4 c Cornstarch
- 3 -----TOPPING----- /4 c Packed brown sugar /4 c Flour /3 c Butter, melted ts Apple pie spice
- 4 Crust: Mix well and pat into 10" springform pan.
- 5 Cake: Beat cheese until light and fluffy. Add sugar and beat again. Add eggs one at a time, beating after each. Add remaining ingredients except applesauce and mix well. Stir in applesauce. Pour into crust and bake at for 1 hour, with a pan of water on oven bottom. Cake is done when edges are firm & middle is soft. Run knife around edge to loosen. Top with crump topping and return to oven for 10 minutes. Chill thoroughly.
- 6 Topping: Mix until crumbly and sprinkle on top of cake.

Servings: 1

## Apple Cheesecake Elegante

---

			2	Tbs	Lemon juice
1		package Cheesecake mix,	1/4	cup	Brown sugar
		10 1/2 oz.	2	Tbs	Butter or margarine
1/4	cup	Sugar	1/2	tsp	Cinnamon
1/4	cup	Butter or margarine,	1/2	tsp	Nutmeg
		melted	1/4	tsp	Mace
1/3	cup	Walnuts, ground or finely			
		chopped			
1 1/2	cup	Cold milk			
2	cup	Canned applesauce			
1/2	tsp	Grated lemon rind			

### Procedure

---

- 1 CRUST:** To make crust, empty envelope of graham cracker crust from mix into a bowl. Add 1/4 cup sugar, 1/4 cup melted butter or margarine and nuts. Mix until thoroughly combined. Press mixture firmly against sides and bottom of an 8 inch pie plate. Refrigerate 5 minutes or bake in 375~ oven for 8 minutes. Cool.
- 2 FILLING:** Pour milk into a small mixing bowl. Add contents of cheesecake filling envelope from mix, 1/2 cup applesauce, and grated lemon rind. Beat at low speed with electric mixer until blended. Beat at medium speed 3 minutes longer. Pour into prepared crust; chill at least 1 hour. **TOPPING:** Combine 1 1/2 cups applesauce and remaining ingredients in saucepan; simmer for 20 minutes. To serve, top wedges of cake with spiced applesauce topping. Topping may be served warm or cold.

Servings: 8

# Apple Praline Cheesecake

---

	-----, , -	1/2	tsp	Allspice	
	Crust			Praline topping	
1	cup	Graham cracker crumbs	1 1/2	cup	Dark brown sugar
2	Tbs	Sugar	1/2	cup	Butter; softened
2	Tbs	Butter	1	cup	Pecan pieces
		Apple mix			Apple cheesecake
1/4	cup	Butter	16	oz	Cream cheese; softened
1/2	cup	Light brown sugar	1/2	cup	Granulated sugar
2	lb	Red delicious apples peeled, cored, dice 1/2"	3		lg Eggs
1	tsp	Cinnamon	1	cup	Heavy whipping cream
1/2	tsp	Nutmeg			

## Procedure

---

- 1 CRUST-Melt butter. Stir in the crumbs and sugar until thoroughly blended. Press into the bottom of a 9" springform pan. Set aside. APPLE MIX-In a Dutch oven, melt butter over low heat, add brown sugar, apples, cinnamon, nutmeg and allspice. Simmer over low heat until apples are soft, but still hold their shape. Cool mixture to room temperature and reserve. TOPPING-In a small bowl, mix all ingredients together with a fork until well incorporated. Reserve. CHEESECAKE-In a large bowl with an electric mixer cream together sugar and cream cheese on medium speed until light and fluffy. Beat in the eggs one at a time until smooth. Add the cream and continue beating until the mixture is thick and creamy. Gently stir in the cooled apple mix by hand. Pour into the prepared spring form pan. Spread praline topping over the top. Bake at 350~ for 1 hour and 20 minutes. Allow to cool to room temperature before removing the sides of the pan. Refrigerate until ready to serve. Garnish with whipped cream.

Servings: 12

## Apple-Cheddar Cheesecake

---

8	Thin wafer cookies lemon or vanilla	3	Eggs
3	Apples peeled, thinly sliced	6 Tbs	Extra-sharp Cheddar; shredded
1/4 tsp	Apple-pie spice	3 Tbs	Sugar
1/2 cup	Vanilla low-fat yogurt		Sugar substitute to equal 5
2	package Lo-cal ("light") cream cheese 8-oz ea; or Neufchâtel cheese		tbsp sugar

### Procedure

---

- 1 Arrange the cookies in the bottom of a nonstick 9-inch cake pan in a single layer, edges touching. Arrange the apples on top, and sprinkle with pie spice. Combine remaining ingredients in a blender, cover, and blend smooth. Spoon over apples.
- 2 Bake in a 350 oven for 45 minutes, until set. Serve warm or chilled straight from the pan.
- 3 {190 calories per serving with low-fat cheese; 225 with Neufchâtel}
- 4 **COMPLETELY SUGAR-FREE VERSION:** Replace wafers with sugar-free dietetic cookies--available in health-food stores or the diet shelf of your supermarket. Replace vanilla yogurt with plain low-fat yogurt. Omit sugar; increase sugar substitute to equal 12 tablespoons or 3/4 cup. Add 2 teaspoons vanilla extract to the blender. Follow assembly and baking directions in the preceding recipe.

Servings: 10

## Applesauce Cheesecake Squares

---

### CRUST

- |           |                       |         |                     |
|-----------|-----------------------|---------|---------------------|
|           |                       | 1/2 cup | Butter; melted      |
| 2 1/2 cup | Graham cracker crumbs | 1/2 cup | Brown sugar; packed |
| 1 cup     | Pecans; chopped       |         |                     |

### Procedure

---

- 1 -----FILLING----- oz Cream cheese; softened c Sugar tb Flour Eggs c Applesauce /2 ts Cinnamon /4 ts Nutmeg
- 2 Combine all crust ingredients. Divide in half, press 1/2 in bottom of 9x13" pan, save remainder for top. Combine cream cheese, sugar and flour, beat until light and fluffy. Add eggs, one at a time, beating well after each addition. Add remaining ingredients, beat until well blended. Pour into crust lined pan, make sure it's level. Sprinkle remaining crust on top. Bake for 45-60 minutes or until knife inserted comes out clean. To minimize cracking, place shallow pan of water on rack below cake while cooking.

Servings: 24

## Apricot & Cream Cheese Coffeecake

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1/4	7-up dough	2	Tbs	Sugar	
3/4	cup	Apricot preserves	1	Tbs	Orange juice
3	oz	Cream cheese; softened	1/4	cup	Sliced or slivered almonds

### Procedure

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- 1 Pre-heat oven to 375~. Press dough into grease 9" square cake pan. Spread preserves evenly on dough. In a small bowl, blend cream cheese, sugar and orange juice until smooth; spread over preserves. Cover; let rise in warm place until double about 30 minutes. Sprinkle almonds on top. Bake at 375~ for 20-25 minutes until lightly browned. Serve warm or cold.

Servings: 1

Yield: 1 Coffee cak

## Apricot Cream Cheese Drops

---

1/2 cup	Butter Flavor Crisco	1 1/4 cup	All-purpose flour
1	package Cream Cheese, ( 3 oz ) Softened	1 1/2 tsp	Baking Powder
1	Tbs Milk	1 1/2 tsp	Cinnamon
1/4 cup	Brown sugar, firmly packed	1/4 tsp	Salt
1/2 cup	Apricot preserves	1/2 cup	Pecans, coarsely chopped OR Flake Coconut

### Procedure

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- 1 ---FROSTING--- c Confectioners Sugar /4 c Apricot Preserves tb Butter Flavor Crisco Finely Chopped Pecans --OR-- - Flake Coconut ( optional )
- 2 Preparation Time: 25 Minutes Bake Time: 14 Minutes
- 3 Heat oven to 350. Grease baking sheet with Butter Flavor Crisco. Set aside.
- 4 Cream 1/2 cup Butter Flavor Crisco, cream cheese and milk in medium bowl at medium speed of electric mixer until well blended. Beat in brown sugar. Beat in 1/2 cup preserves.
- 5 Combine flour, baking powder, cinnamon and salt. Mix into creamed mixture. Stir in 1/2 cup nuts. Drop 2 level measuring tablespoonfuls of dough into a mound to form each cookie. Place 2 inches apart on cookie sheet.
- 6 Bake at 350 for 14 minutes. Cool on baking sheet one minute. Remove to cooling rack. Cool completely before frosting.
- 7 For Frosting: Combine confectioners sugar, 1/4 cup preserves and 1 tablespoon Butter Flavor Crisco in small mixing bowl. Beat with electric mixer until well blended. Frost cooled cookies. Sprinkle finely chopped pecans over frosting, if desired.
- 8 VARIATIONS: Try peach or pineapple preserves in place of apricot.
- 9

Servings: 1

Yield: 18 Cookies

## Apricot Nectar Cheesecake Tart

---

15 oz Pkg Pillsbury Refrigerated Pie Crusts

### Procedure

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- 1 -----FILLING----- /4 oz Envelope unflavored -gelatin oz Can apricot nectar  
c Whipping cream oz Cream cheese, softened /2 c Sugar /4 ts Nutmeg ts  
Vanilla tb Lemon juice
- 2 -----TOPPING----- tb Sugar tb Flour ts Amaretto OR ... /4 ts Almond extract  
(opt) /2 c Whipping cream (opt) tb Powdered sugar (opt)
- 3 Heat oven to 450 degrees. Prepare pie crust according to package directions for one-crust baked shell using 10" tart pan with removable bottom or 9" pie pan. (Refrigerate remaining crust for later use.) Place prepared crust in pan; Press in bottom and up sides of pan. Trim edges if necessary. Bake for to 11 minutes or until lightly browned. Cool completely. In small saucepan, sprinkle gelatin over 1 c of the apricot nectar. Cook over low heat, stirring until gelatin dissolves. Refrigerate to 35 minutes until partially thickened. In small bowl, beat c whipping cream until stiff peaks form. In large bowl, combine cream cheese, 1/2 c sugar, nutmeg and vanilla; beat until smooth and creamy. Add lemon juice; blend well. Beat in apricot mixture until well blended. Fold in whipped cream. Spread over cooled baked crust; refrigerate 2 hours. In small saucepan, combine 1 T sugar and flour. Gradually stir in remaining 1/2 c apricot nectar. Cook over medium heat until mixture boils and thickens, stirring constantly. Remove from heat; stir in amaretto. Cool to room temperature. Pour over tart; spread evenly. Refrigerate until topping is set, about 30 minutes. In small bowl, beat 1/2 c whipping cream and powdered sugar until stiff peaks form. Pipe or spoon around edge of tart. Store in refrigerator.

Servings: 14

## Apricot-Cheese Pastries

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2 1/2	cup	Flour	1	tsp	Vanilla
1/4	tsp	Salt	2	Tbs	Milk
1	cup	Unsalted butter	8	oz	Cream cheese; softened
1/2	cup	Sugar			Apricot jam

### Procedure

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- 1 Mix flour and salt. Cut in butter. Cream sugar, vanilla, milk and cream cheese. Add flour mixture. Chill. Roll out 1/8 inch thick, cut into circles. Place 1 teaspoon jam in center, cover with another circle. Press edges together with a fork. Place on greased cookie sheets and bake in a preheated 400 degree oven 10-12 minutes. Makes

Servings: 24

## Asparagus-cheese Casserole

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4	Tbs	Unsalted butter			Cooked according to the
1	tsp	Unsalted butter			Package directions
3	Tbs	Flour			And drained well.
1/2	tsp	Salt	2		lg Eggs, hard-cooked
1/4	tsp	Freshly ground black pepper			Peeled & coarsely chopped
1/4	tsp	Ground mace	3/4	cup	Grated sharp Cheddar cheese
1	cup	Milk	1/2	cup	Minced blanched almonds
1/2	cup	Whipping cream	1	cup	Soft white bread crumbs
10 1/2	oz	Frozen asparagus spears	1/4	cup	Freshly grated Parmesan

### Procedure

---

- 1 PREHEAT OVEN TO 350F. In a medium saucepan set over moderate heat, melt the butter. Spoon 4 teaspoons of the melted butter into a bowl. Set aside. Blend the flour, salt, pepper and mace into the rest of the butter and let it sit over low heat for 1-to-2 minutes. Add the milk and cream and cook the sauce, stirring constantly for about 3 minutes, until it has become thick and smooth. In a well-buttered, -quart casserole, alternate layers of the asparagus, eggs, Cheddar cheese and almonds. Pour the cream sauce over the layers. Combine the reserved butter, bread crumbs and Parmesan cheese and scatter the topping over the layers. Combine the reserved butter, bread crumbs and Parmesan cheese and scatter the topping over the surface of the casserole. Bake the uncovered casserole for about 30 minutes, or until the sauce is bubbly and the topping is tipped with brown.

2 \*

Servings: 6

## Aunt Franny's Cheesecake

---

3	package Cream cheese	1	cup Granulated sugar
5	Eggs	1 1/2	tsp Vanilla
1 1/2	pint Sour cream	1/2	cup Sugar
1 1/2	tsp Vanilla	1 1/2	cup Graham cracker crumbs
3	Tbs Sugar	1/4	cup Margarine

### Procedure

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- 1 Crust: 1 1/2 c. graham cracker crumbs, 3 T. sugar, 1/4 cup margarine. Mix and pour in 13x9x2 pan. Filling: Cream cheese, add eggs, one at a time; mix thoroughly. Add cup sugar and and 1 1/2 t. vanilla. Pour over graham cracker crust. Bake at 300 for one hour. Cool for 5 minutes. Topping: Mix 1 1/2 pts. sour cream, 1/2 c sugar, and 1 1/2 t. vanilla together. Pour over baked cheesecake. Bake an additional 5 minutes in oven, set overnight. Serve cherry pie filling as topping on the side. Cherries might be too rich for some people so this enables anyone who wants them to add them individually.

Servings: 12

## Aunt Ruth's Cream Cheese Mints

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8 oz Cream cheese  
2 lb Powdered sugar

1 tsp Peppermint oil

### Procedure

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- 1 Combine all ingredients very well. May have to use your hands at the end to ensure a nice smooth consistency.
- 2 Pinch off enough for the mold. Roll it in granulated sugar and press into the mold.
- 3 They pop out very easily when you turn the mold over.
- 4 Let dry overnite. May need to be turned over to dry on both sides.

Servings: 30

## Autumn Cheesecake

---

1	cup	Graham Cracker Crumbs	2		Large Eggs
3	Tbs	Sugar	1/2	tsp	Vanilla
1/2	tsp	Cinnamon	4	cup	Thinly Sliced Peeled Apples
1/4	cup	Margarine, Melted	1/3	cup	Sugar
16	oz	Cream Cheese, Softened	1/2	tsp	Cinnamon
1/2	cup	Sugar	1/4	cup	Chopped Pecans

### Procedure

---

- 1 Combine crumbs, sugar, cinnamon and margarine, press onto bottom of 9-inch springform pan. Bake at 350 degrees F., 10 minutes. Combine cream cheese and sugar, mixing at medium speed on electric mixer, until well blended. Add eggs, one at a time, mixing well after each addition. Blend in vanilla, pour over crust. Toss apples with combined sugar and cinnamon. Spoon apple mixture over cream cheese layer; sprinkle with pecans. Bake at 350 degrees F., 1 hour and 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. VARIATION: Add 1/2 Cup finely chopped pecans with crumbs for crust. Continue as directed.

Servings: 10

## Avacado, Cheese & Basil Mayonnaise Sandwich

---

4	Tbs	Mayonnaise			Lettuce leaves
4	Tbs	Finely chopped fresh basil leaves	4	oz	Sliced LORRAINE cheese
		Black pepper to taste	1		Avacado, sliced
2		Crusty Italian or French rolls, split	1		Tomato, sliced

### Procedure

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- 1 Combine mayonnaise, basil and pepper. Spread on each roll. Top with lettuce, Lorraine, avacado and tomato slices.

Servings: 2

## Baby Routh's Rosemary Muffins with Goat Cheese

---

3/4	cup	Milk	1/2	cup	Sugar
3/4	cup	Golden raisins	2	tsp	Baking powder
1	Tbs	Chopped fresh rosemary	1/4	tsp	Salt
1/4	cup	Unsalted butter	1	lg	Egg
1 1/2	cup	All-purpose flour	8	Tbs	Goat cheese

### Procedure

---

- 1 Rosemary, golden raisins, and a creamy goat cheese center make these muffins taste so special. Carla Wood, sous chef and butcher at Baby Routh in Dallas serves them with wild game, lamb, or pork dishes or with a festive luncheon salad.
- 2 DIRECTIONS: Simmer milk, raisins, and rosemary in a small saucepan for 2 minutes. Remove from heat, add butter and stir until melted. Let cool.
- 3 Mix dry ingredients in a large bowl. Beat egg into cooked milk mixture. Add to dry ingredients and mix lightly just until dry ingredients are moistened. Spoon 1/3 of the batter into 12 greased muffin cups. Place 2 teaspoons of goat cheese in center of batter in each cup. Cover cheese with remaining batter, dividing among each of the muffins. Bake approximately 20 minutes in a preheated 350 degree F oven, or until brown and springy in the center.
- 4 Serve muffins hot or cool. If desired, a 3/4-inch cube of cream cheese may be substituted for goat cheese. Without cheese, muffins are still delicious!

Servings: 12

## Bacon and Cheese Dressing

---

1	quart	Bacon 'n Cheddar Cheese Sauce	1 1/4	cup	Milk
1	quart	Mayonnaise	1 1/2	oz	Bacon,cooked crisp, crumbled
1/3	cup	Mayonnaise			

### Procedure

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- 1 Mix ingredients throughly. Chill. 2. Serve over salad greens.
- 2 Makes 2 quarts 1 1/2 cups.

Servings: 1

## Bacon Topped Cheese Soup

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6	sl Bacon; chopped	1/2	tsp	Salt
1/2	cup Celery; finely chopped	1/4	tsp	Pepper
1/2	cup Carrot; finely chopped	2	cup	Half-and-half
1/2	cup Onion; finely chopped	1	cup	Milk
1/2	cup Green pepper; finely chopped	1	cn	Clear chicken broth; 14 oz
1/3	cup All-purpose flour	2	cup	Cheddar cheese; shredded

### Procedure

---

- 1 Place bacon in a 3 qt. casserole; cover and microwave at HIGH 6 to 9 minutes or until done. Remove bacon with a slotted spoon, reserving drippings in casserole; set bacon aside.
- 2 Add vegetables to drippings; microwave at HIGH 6 to 8 minutes or until tender. Blend in flour, salt, and pepper; stir well. Gradually stir in half-and-half, milk, and chicken broth. Cover and microwave at HIGH 7 to 11 minutes or until thickened and bubbly, stirring at 2 minute intervals. Add cheese, stirring until melted. Cover and microwave at MEDIUM 2 minutes. Top each serving with bacon.

Servings: 1

Yield: 9 Cups

## Bacon, Avocado, And Cheese Omelets With Tomato Salsa

---

2/3	cup	Finely chopped seeded Tomato		And minced. (wear rubber Gloves)	
2	Tbs	Finely chopped red onion	2	Tbs	Minced fresh coriander
1		Pickled or fresh jalapeno			(cilantro)
		Chili, or to taste, seeded	1	Tbs	Fresh lime or lemon juice

### Procedure

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- 1 ----OMELET---- lg Eggs tb Water tb Unsalted butter Slices of lean bacon, Cooked and crumbled sm Avocado (preferably California) peeled and Chopped in half-inch cubes. /2 c Coarsely grated Monterey Jack (about 2 oz)
- 2 In a small bowl stir together the tomato, the onion, the jalapeno, the coriander, the lime juice, and salt and pepper to taste until the salsa is combined well. In a bowl whisk together the eggs, the water, and salt and pepper to taste.
- 3 In an 8-inch skillet, preferably non-stick, heat 1/2 teaspoon of the butter over moderately high heat until the foam subsides, pour in half the egg mixture, tilting the skillet to spread the egg mixture evenly over the bottom, and cook it for 1 minute, or until it is almost set. Sprinkle half the omelet with half the bacon, half the avocado, peeled and cut into 1/2 inch pieces, and half the Monterey Jack and cook the Omelet for 1 minute, or until it is set. Fold the omelet over the filling, transfer it to a plate, and keep it warm. Make another omelet in the same manner with the remaining butter, egg mixture, bacon, avocado, and Monterey Jack and serve the omelets with the salsa over. Serves 2. (or 3 if you have enough other things in the breakfast.)

Servings: 2

## Bacon, Cheese, And Tomato Sandwiches

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3	Slices Bacon	1/2	tsp	Dried Dill Weed
3	Slices Rye Bread, Toasted	1		Large Tomato, Sliced
2	Tbs Mayo. or Salad Dressing	3		Slices Swiss Cheese

### Procedure

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- 1 Place bacon on microwave rack in glass dish. Cover loosely and microwave until crisp, 2 1/2 to 3 1/2 minutes. Spread toast with mayonnaise; sprinkle with dill. Place toast slices on serving plate; top with tomato and cheese slices. Crumble bacon and sprinkle over top. Microwave uncovered on high (100%) until cheese begins to melt, 1 to 2 minutes.

Servings: 3

## Baked Goat Cheese With Garden Salad

---

8 oz	Fresh log chevre*	1	x Salt, pepper
3	Thyme sprigs (or more)	1/2	Head rocket (or see note)
1	x Olive oil	1	Day-old baguette
1 cup	Fine dried bread crumbs	1/2 cup	Butter; melted
1 tsp	Dried thyme; crushed	2	Lg. garlic cloves; split
2 Tbs	Red wine vinegar -or more		

### Procedure

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- 1 \*Note: Chevre should be cut into 4 (1/2-inch-thick) rounds. \*\*Instead of rocket, lamb's lettuce or small oak leaf and red leaf lettuces or chervil may be used instead. Place goat cheese rounds and fresh thyme in shallow pan or dish. Sprinkle with 1/4 cup olive oil. Marinate up to 1 day. Mix bread crumbs and dried thyme. Set aside. Make dressing with 1/2 cup olive oil, vinegar and salt and pepper to taste. Set aside. Wash and dry lettuces. Slice baguette into 24 (1/4-inch-thick) slices. Brush each slice with some of melted butter. Place on baking sheet and bake at 350F 5 to 7 min utes, or until croutons are lightly browned. While still warm rub each crouton with cut clove of garlic. Dip marinated cheese slices in bread crumbs. Place in lightly oiled baking dish. Bake at 400F 6 minutes, or until cheese is barely bubbling and is golden brown. Toss lettuces with enough dressing to lightly coat. Arrange on 4 salad plates. Place cheese in center of plates, browned side up. Arrange croutons around cheese.

Servings: 4

## Baked Orange Roughy With Cheese & Mushrooms

---

1	Tbs	Margarine	2	Tbs	Lemon juice
4		Large scallions, sliced	1/2	tsp	Dried marjoram
1	lb	Mushrooms, sliced			Black pepper
1 1/2	lb	Orange roughy fillets	4		Slices cheese, cut into 1/2" strips
1/4	cup	Dry white wine	2	Tbs	Unseasoned bread crumbs

### Procedure

---

- 1 Preheat oven to 400 deg F. Grease a shallow 2-quart baking dish with margarine. Evenly scatter the scallions and mushrooms over the bottom of the dish. Place fillets on top in a single layer. (Overlap or tuck under, the thin ends of the fillets). Mix wine and lemon juice together and pour over the fish. Sprinkle with marjoram and black pepper. Evenly distribute the cheese strips over the fillets. Crumple a large piece of waxed paper and wet it. Shake off excess water and and place the paper loosley over the fish. Bake for about 7 minutes. Remove fish from the oven, take off the waxed paper. Sprinkle fish with bread crumbs. Bake another 7-9 minutes or until fish is just done. Remove the fish from the oven and heat the broiler and broil just long enough to brown the top of the fillets, about 1 minute.
- 2 Substitiue: Cod, haddock, catfish, ocean perch or rockfish.

Servings: 4

## Baked Smoked Salmon & Feta Cheese En Croute

---

3 oz	Smoked salmon, diced	1 tsp	Capers
6 oz	Cream cheese, softened	2 Tbs	Finely choppedparsley
3 oz	Feta cheese	4	Scallions, topped, diced
1	Egg, slightly beaten	1 Tbs	(or more) poppyseeds

### Procedure

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- 1 You'll also need 1 frozen pastry sheet, cut into a 3" X 8" rectangle and some melted butter. Preheat the oven to 375 degrees. In a medium bowl, hand mix the salmon, cream cheese, Feta cheese, egg, capers, parsle, and scallions. Roll out the pastry sheet to double its size. Liberally brush it with melted butter. Spread the salmon mixture over the sheet. Roll up, jelly-roll style, folding the ends in to seal. Brush the top of the roll with melted butter and sprinkle with poppy seeds. Make 1/2 inch deep diagonal slashes across the roll to allow steam to escape. Bake the roll for 20 to 30 minutes or until golden. Serve warm.

Servings: 2

## Baked Vanilla Cheesecake

---

PASTRY		
1 2/3 cup	Flour, all-purpose	1 Tbs Butter; (add to above)
1 pinch	of salt	2 Tbs Sugar
1/2 cup	Butter, cut in small pieces	1 Egg
		4 Tbs Ice water

### Procedure

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- 1 ---FILLING--- /2 lb Cream cheese /4 c Oil /4 c Sugar Eggs; separated /4 c Cornstarch Drops vanilla extract /2 c Milk
- 2 Sift flour and salt into a large bowl. Using a pastry blender or 2 knives, cut in butter until evenly distributed and mixture resembles breadcrumbs. With a fork, lightly mix in sugar, egg and enough ice water to make a dough. Press into a ball and wrap in foil or plastic wrap. Refrigerate for 30 minutes. Preheat oven to 350f. On a floured surface, roll out dough to fit a -in flan tin with a removable bottom. Place dough in tin without stretching. \*\* FILLING \*\* Beat cream cheese, oil, sugar, egg yolks, cornstarch, vanilla and milk in a large bowl until smooth. Beat egg whites until stiff; fold into cream cheese mixture. Pour into pastry shell. Bake 50 to 60 minutes or until a wooden pick inserted in center comes out clean. Turn off oven. Let cheesecake cool in oven with door open slightly. Remove cooled cheesecake from tin and serve.

Servings: 8

## Baked Zucchini with Cheese

### Procedure

---

- 1 md Zucchini, sliced very thin Egg 1 ts Prepared Mustard 1/8 ts White Pepper, ground 1/8 ts Nutmeg, ground 1 Green Onion (scallion), sliced thin 1/2 c Lowfat Swiss Cheese, grated
- 2 Put the zucchini in a colander or on towels to drain off the moisture. Combine the remaining ingredients. Add the zucchini and mix well. Pour into a lightly oiled 2-quart casserole. Bake in a 350-degree oven for 40 to 45 minutes.

Servings: 3

## Banana Nut Cheesecake

---

1 cup	Chocolate Wafer Crumbs	2	Large Eggs
1/4 cup	Margarine, Melted	1/4 cup	Chopped Walnuts
16 oz	Cream Cheese Softened	1/3 cup	Milk Chocolate Chips
1/2 cup	Sugar	1 Tbs	Margarine
1/2 cup	Mashed Ripe Bananas	2 Tbs	Water

### Procedure

---

- 1 Combine crumbs and margarine; press onto the bottom of a 9-inch springform pan. Bake at 350 degrees F., 10 minutes. Combine cream cheese, sugar and banana, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Stir in walnuts, pour over crust. Bake at 350 degrees F., minutes. Loosen cake from rim; cool before removing rim of pan. Melt chocolate pieces and margarine with water over low heat, stirring until smooth. Drizzle over cheesecake. Chill.

Servings: 10

## Barbecued Corned Beef & Cheese Bread

---

1	package	Yeast	1	cup	Sharp cheddar cheese;shredde
1/4	tsp	Sugar	1/2	cup	Canned corned beef;chopped
2 3/4	cup	Better for Bread flour	1/2	cup	Barbecue sauce;bottled
2	Tbs	Gluten	3/4	cup	Very warm water
1	tsp	Salt	1/3	cup	Canned corned beef;chopped
1/8	tsp	Baking soda	1/4	tsp	Ginger

### Procedure

---

- 1 Place all the ingredients (EXCEPT THE 1/3 CUP CORNED BEEF) into the pan in the order listed. Select white bread and push "Start." Add the chopped corned beef at the "beep," 88 minutes into the cycle. (33 min. with DAK Turbo II) This bread should be stored in the refrigerator or freezer. This tasty bread is reminiscent of the 1950s open-faced sandwich favorite made by covering split hamburger buns with canned comed beef, cheese slicesand a dollop of barbecue sauce, then heating them in the oven.

Servings: 1

Yield: 1 Loaf

## Basic Cheesecake Crust:

---

1 1/2 cup Crushed graham crackers    5 Tbs Melted butter  
(1 package)  
1/4 cup Sugar

### Procedure

---

- 1 Mix the graham crackers and sugar, then add butter and mix with a fork until completely moistened. Press mixture into the bottom and up 1/3rd of the side of a 9-inch springform pan. Refrigerate for 1 hour.
- 2 Variations: Use ginger snaps instead of graham crackers for a spicier crust or for cakes like pumpkin. Use chocolate wafers instead of graham crackers for a chocolate, white chocolate, or certain fruit-flavored or ~topped cheesecakes like raspberry, cherry, or orange. For a sweeter, moister crust (do this only if the cheesecake is going to get eaten quickly, because it gets mushy faster) use brown sugar instead of white.
- 3 (see also Basic Cheesecake Filling and Basic Cheesecake Method & Toppings)

Servings: 1

Yield: 1 Crust

## Basic Cheesecake Filling

---

1	lb	To 2 lb cream cheese	3/4	cup	Liqueur or fruit/vegetable puree
1/2	cup	Powdered sugar			
2 To 3		eggs	1	Tbs	Vanilla
1/2	cup	Yogurt or sour cream	1	tsp	Or more other flavored extracts, if desired

### Procedure

---

- 1 Here's where it gets fun. The more cream cheese you use, the denser the cheesecake will be (but not dry!) The more eggs you use, the fluffier it will be. There's a delicate balance here - 1 lb cheese and 3 eggs will give you a fluffy cheesecake, but if you use 2 lbs cheese, 3 eggs is an absolute must if you don't want it to be flat. More eggs than 3, and you'll taste the eggs. 1 lb cheese and 2 eggs is a nice balance, too, but going any lower than that you'll just end up with something flat.
- 2 The powdered sugar works best for two reasons - number one, powdered sugar contains corn starch, which acts as a thickener, and number two, you don't have to worry about the grittiness of undissolved sugar in your cake. The yogurt or sour cream adds moistness and a little bit of tang to the cake. It's not necessary, but it adds oomph to either a bland cake or a citrus-flavored cake. For liqueur, add no more than 1/2 cup if you're using the yogurt or sour cream, and make sure you're using the three eggs. If you eliminate the yogurt/sour cream, you can increase the liqueur to 3/4 cup, and 2 eggs will work (but three is still better - two works best only if you're not using the yogurt/sour cream >and< your liqueur is only 1/2 cup.) A fruit or vegetable puree should be relatively dry - drain off the liquid in a sieve, or put it in a saucepan, mix in some cornstarch, and heat it until it's thick. You can use an entire cup of puree if you eliminate the yogurt/sour cream. Either mix in the puree with the batter, or reserve a cup or so of batter, mix it with the puree, then swirl it into the cheesecake.
- 3 The vanilla is a must, in my opinion. Lots of times, I'll throw in an extra teaspoon for good measure. Other extracts can enhance the flavor - banana extract in a strawberry cheesecake, coconut extract or almond extract in an Amaretto cheesecake, etc.
- 4 Another addition would be cocoa or chocolate. Cocoa mixes in nicely without making the cheesecake gooey - 4-6 Tbsp will do it. Melted chocolate or white chocolate chips shouldn't really exceed 6 oz, even oz will usually do enough for the flavor. If you're doing the swirl thing, use only 2-3 oz melted chocolate for the batter that's being swirled in. Make sure the melted stuff is cooled before you mix it in.

## Basic Cheesecake Filling

5 (see also Basic Cheesecake Crust and Basic Cheesecake Method & Toppings)

Servings: 1

Yield: 1 Cake

## Basic Cheesecake Method & Toppings

### Procedure

---

- 1 Let cream cheese sit out until it's room temperature, nice and soft. Beat the cream cheese and sugar together until fluffy. Add eggs one at a time (break them into a separate cup - one teensy bit of shell will ruin everything!) and beat just until mixed. Add remaining ingredients and beat just until mixed. Pour into chilled shell and bake at 325 for 50 minutes to an hour.
- 2 Jam may be melted and poured evenly over the top of the cooled cake.
- 3 Fruits may be arranged on top of a cooled cake, then covered with a melted jam glaze.
- 4 oz chocolate or white chocolate chips, melted with 2-3 Tbsp butter and maybe 1 -2 Tbsp whipping cream (if desired) can be poured on top of the cooled cake.
- 5 For a yogurt or sour cream topping, cook the cake only 50 minutes, cool the cake 15 minutes, mix together 1 cup yogurt or sour cream with 1/4 cup sugar (regular is OK since this is so liquid) and 1 Tbsp vanilla or other flavoring (lemon juice, extract, etc.) raise the oven temperature to 475 and bake another 10 minutes.
- 6 (see also Basic Cheesecake Filling and Basic Cheesecake Crust)

Servings: 1

## Basil Cheese Torta with Red Bell Pepper Strips & Pine Nut

---

1/2 lb	Cream cheese; softened	1	Red bell pepper; roasted, peeled, seeded, and cut into 3" x 3/8" strips
4 Tbs	Butter; softened		
3/4 cup	Basil pesto		
1/2 lb	Provolone, thinly sliced	1	sm Jar sun-dried tomatoes (packed in olive oil)
1/4 cup	Toasted pine nuts		Fresh basil for garnish

### Procedure

---

- 1 Mix cream cheese and butter with a fork; add pesto and mix well.
- 2 Line a small (3-cup) loaf pan or bowl with plastic wrap, leaving several inches of overhang on each side. Make a thin layer of provolone slices on the bottom and partially up the sides. Spread 1/3 of the pesto mixture over the cheese; artistically arrange 2 or 3 sun-dried tomatoes, 4-6 bell pepper strips, and about 1 tablespoon toasted pine nuts over the pesto. Repeat layers until all ingredients are used (reserving some of the pine nuts to sprinkle on top), pressing down well between layers. Chill overnight or for several days. Serve at room temperature on a platter wreathed with fresh basil sprigs. Additional toasted pine nuts, sun-dried tomatoes cut into flowers, red bell pepper strips, and fresh basil sprigs may be used as garnish.
- 3 NOTE: Torta may be presented inverted or not. Keeps several weeks refrigerated. Although best served at room temperature, it slices best chilled. I like to serve it on a platter adorned with grape leaves and small clusters of red and white grapes.
- 4 VARIATIONS: Use lemon pesto; substitute slivered toasted almonds for the pine nuts; omit the sun-dried tomatoes and add 1 teaspoon lemon zest to the cream cheese mixture.
- 5 Use purple pesto; omit the red pepper if desired and increase the sun-dried tomatoes.
- 6 Use cinnamon basil pesto; omit the sun-dried tomatoes and the red peppers if desired, and use pecans instead of pine nuts.

Servings: 1

## Bay Head Cream Cheese Spread

---

8 oz Cream cheese

1 x Chinese duck sauce

1 x Garlic and curry powders

### Procedure

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- 1 Soften cheese and add flavorings to taste. Mound in a serving dish and cover generously with duck sauce. Serve with crackers.

Servings: 1

## BBQ\Potato\Cheese Meatloaf

---

2 lb	Ground beef	1/4 cup	Mustard
4	sl Bread; crumbled	1/4 cup	Ketchup
2 cup	Baked beans	2 cup	Potatoes; mashed
2	Eggs; or substitute	1 cup	Cheese
1 cup	BBQ sauce		

### Procedure

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- 1 This is another one of those recipes I made up by combining 3 or 4 other recipes, or parts of them anyway. And of course a couple of things added just off the top of my head. It is YUMMY!
- 2 Mash up the baked beans. Mix everything together except the potatoes and the cheese. Add more liquid or bread as needed to reach desired consistency. Press mixture into the bottom and around sides of two 9x5" loaf pans, leaving a large trough in the center. Reserve about 1-1/2 cups of mixture to cover top with. Fill troughs of each meatloaf with mashed potatoes. Cut cheese into cubes, or grate, and put this on top of the potatoes. Cover potatoes and cheese with reserved meat mixture. Bake for 1 hour at 350 degrees.
- 3 Imagination...

Servings: 2

## Beef Roulades With Blue Cheese And Walnuts

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2	(10 ounce) rib eye steaks	2/3 cup	Maytag Blue Cheese
	"Essence"		Mornay Sauce
1/2 cup	Maytag Blue Cheese		Long chives
	[crumbled]	2 Tbs	Red peppers [diced]
1/2 cup	Walnuts [chopped roasted]	2 Tbs	Yellow peppers [diced]
2 Tbs	Olive oil	2 Tbs	Chopped chives
8	New potatoes, [quartered		"Essence"
	& roasted]		

### Procedure

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- 1 Preheat oven to 450 degrees and pound out the meat to approx "... 1) Season the pounded meat with Essence. Sprinkle the cheese and walnuts over the meat. Roll the meat into the roulades. Tie with butcher's twine. 2) In a saute pan, heat the olive oil. When the pan is smoking hot, sear the roulades on all sides and place in the oven and roast for 5-6 minutes for rare to medium-rare. 3) Remove from the oven and slice each on the bias into 5 (2 ounce) slices. Place the roasted potatoes in the center of the plate. Fan the meat around the potatoes. Spoon the sauce around the plate. Garnish with long chives, brunoise of peppers and chopped chives.
- 2 Note: "Essence" is a combination of spices that is used by Chef Emeril Lagasse. It is a combination of chili powder, ground cumin, paprika oregano, salt, pepper, coriander, garlic powder, red pepper.

Servings: 2

## Beer Cheese Bread

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		1	Tbs	Butter		
1				package Yeast	10	oz Beer; flat
3	cup			Bread flour	4	oz American cheese
1	Tbs			Sugar	4	oz Jack cheese; cut in 1/4" cu
1 1/2	tsp			Salt		

### Procedure

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- 1 Warm beer and American cheese over low heat on top of stove or in microwave. Cheese doesn't need to melt completely. **STIR**. Add all ingredients in the order listed if you are using a home type automatic baking machine. You'll want to start making your second batch before you taste the first loaf...you'll want more, soon, like yesterday... P.S.: This is not for the diet minded....

Servings: 1

Yield: 1 Large loaf

## Beer- Cheese Bread ABM ala Brigitte

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10	oz	Flat Beer	1 1/2	tsp	Dry yeast
3	cup	Better for bread flour	1	Tbs	Margarine
1	Tbs	Sugar	2	oz	Shredded Kraft healthy
1 1/2	tsp	Salt			Favorite Jack Cheese
1 1/2	Tbs	Nonfat dry Milk			

### Procedure

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- 1 Add all ingredients in order listed. If your machine calls for dry ingredients first, reverse the order. 2. Program for "bread" or "Regular " setting. Push "Start". 3. Remove bread, about 4 hours later. 4. Recipe makes 1 large( 3 cups flour loaf)

Servings: 1

## Beer Soup With Cheese

---

1/2 cup	Onion; Chopped, 1 Medium	1	tsp	Salt
2 Tbs	Margarine Or Butter	1	tsp	Cumin; Ground
12 oz	Beer; Any Brand, 1 Btl/can	1/4	tsp	Nutmeg; Ground
1/2 cup	Carrot; Finely Chopped	1	x	Cloves; Ground, Dash of
1/2 cup	Celery; Finely Chopped	1	x	Pepper; Dash Of
2 cup	Chicken Broth	1	cup	Dairy Sour Cream

### Procedure

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- 1 ---GARNISH--- c Cheese; \*
- 2 \* Use Cheddar Or Monterrey Jack cut into 1/4-inch Cubes. (4 oz) Cook and stir onion in margarine in 2-quart saucepan until tender. Stir in beer, carrot and celery. Heat to boiling; reduce heat. Cover and simmer 10 minutes. Stir in remaining ingredients except sour cream and cheese. Heat to boiling; reduce heat. Cover and simmer for 30 minutes. Remove from heat; stir in sour cream. Sprinkle with cheese.

Servings: 4

## Billy Ray Cyrus' Cheesecake Fruit Dip

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8 oz Cream cheese; soft  
1 Tbs Lemon juice

7 oz Jar marshmallow creme  
2 Tbs Milk

### Procedure

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- 1 Combine in bowl; mix well. Serve with fruit. This is especially good with strawberries.

Servings: 1

Yield: 3 Cups

## Biscotti Al Formaggio (Cheese Cookies)

---

8 1/2 oz	Freshly grated Parmigiano Reggiano	1/4 tsp	Nutmeg
8 1/2 oz	Unsalted butter	8 1/2 oz	All-purpose flour
6 Tbs	Heavy cream	1	Egg yolk, for basting
1	Egg Salt to taste		Almonds for topping

### Procedure

---

- 1 Yields 2 dozen cookies
- 2 Combine cheese and butter with heavy cream, egg, salt and nutmeg to make dough. Add flour and knead well. Wrap in wax paper and refrigerate for 1 hour. Roll out dough and cut into thick slices. Baste with egg yolk and top each cookie with an almond. Bake on buttered baking sheet at 350°F 10-12 minutes until golden brown

Servings: 1

## Biscuit Cheese Balls

---

- |         |                                   |         |                  |
|---------|-----------------------------------|---------|------------------|
| 1       | cn Hungry Jack flaky biscuits     | 1/4 cup | Parmesan cheese  |
|         |                                   | 1/4 cup | Cornflake crumbs |
| 6 oz    | Cheddar cheese; cut into 40 cubes | 1/4 tsp | Seasoned salt    |
| 1/3 cup | Margarine; melted                 |         |                  |

### Procedure

---

- 1 Heat oven to 400~. Lightly grease cookies sheet. Separate dough into 10 biscuits. Cut each into 4 quarters. Flatten each piece slightly and place cheese cube in center of each. Fold dough over cheese, sealing tightly. Shape into ball. Combine parmesan cheese, cornflakes and seasoned salt. \* Dip each ball in melted margarine, roll lightly in cornflake mixture. Drizzle balls with any remaining margarine. Bake at 400~ for 7-9 minutes or until golden brown. Serve hot.
- 2 NOTE: To make ahead, prepare up to \* and refrigerate up to 2 hours. Continue as directed.

Servings: 40

## Biscuits ( Cheese )

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1 cup	Flour	1/2 cup	Milk
3 tsp	Baking powder	1/4 tsp	Salt
1 Tbs	Butter or butter substitute	1/2 cup	Grated cheese

### Procedure

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- 1 Prize winning recipe
- 2 Sift flour, measure, and sift with baking powder and salt. Work in butter and cheese with 2 spatulas or tips of fingers. Add milk. Mix quickly and lightly. Drop by teaspoonfuls on well-oiled baking sheet. Bake in hot oven (450 F) 12 minutes. 8 servings.

Servings: 8

## Biscuits ( Cheese Garlic )

---

2	cup	Bisquick baking mix	1/4	cup	Butter
2/3	cup	Milk	1/4	tsp	Garlic powder
1/2	cup	Shredded Cheddar cheese	1	Tbs	Dried parsley

### Procedure

---

- 1 Mix baking mix, milk, parsley, and cheese until soft dough forms. Beat vigorously for 30 seconds. Drop dough by spoonfuls onto ungreased cookie sheet. Bake 8 to 10 minutes, or until golden brown. Mix butter and garlic powder; brush over warm biscuits before removing from cookie sheet. Serve warm.

Servings: 3

## Biscuits ( Red Lobster Cheese )

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<b>BISCUIT</b>	1/2 cup Cold Water
2 cup Bisquick	3/4 cup Cheese, Cheddar; grated

### Procedure

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- 1 ---TOPPING--- tb Butter, melted pn Garlic powder\* pn Italian seasonings\*  
pn Parsley flakes\*
- 2 Preheat oven to 450. Mix bisquick, water and cheese. Drop by large  
(heaping tablespoon) spoonfuls onto GREASED baking sheet. Bake 10-15  
Min. After baking (while still hot) brush on melted butter/spices.
- 3 \*Spices can vary - but a little goes a long way.
- 4 Note: Try parmesan cheese

Servings: 1

Yield: 12 Biscuits

## Biscuits ( Red Lobster Light Garlic Cheese )

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2	cup	Minus 1 T flour	3	Tbs	Stick margarine, chilled
1	Tbs	Plus 2 tsp baking powder	3/4	cup	Low fat (1.5%) buttermilk
1/2	tsp	Baking soda	1 1/2	oz	Sharp cheddar cheese, grated
1	pinch	salt	1/4	tsp	Garlic powder

### Procedure

---

- 1 Preheat oven to 450F. Line baking sheet with parchment or waxed paper; spray with nonstick cooking spray.
- 2 In a medium bowl, sift together the flour, baking powder, soda and salt. Add 2 tablespoons of the margarine and blend with pastry cutter until mixture resembles coarse crumbs. Add buttermilk and cheese; combine with fork, handling dough as little as possible. Drop by spoonfuls onto prepared baking sheet; bake until lightly browned, about 8-10 minutes.
- 3 While biscuits are baking, in a small microwavable bowl, add remaining tablespoon margarine; microwave on high until margarine is melted. Stir in garlic powder; set aside.
- 4 When biscuits are done, remove from oven and brush margarine mixture evenly over the warm biscuits. Remove from baking sheet and serve immediately.
- 5 Serving (1 biscuit) equals 3/4 fat, 1 1/4 bread, 15 calories. Per serving 83 calories, 2 gm pro, 9 gm carb, 4 gm fat, 338 mg sodium, 4 mg chol, 0 gm fib.

Servings: 12

## Black Eyed Pea's Broccoli Cheese Soup

---

1 1/2	lb	Broccoli; fresh	1	pint	Half and half
2	cup	Water	1	lb	Velveeta
3/4	tsp	Salt	1/2	tsp	Pepper
1/2	cup	Cornstarch mixed with 1 cup cold wa			

### Procedure

---

- 1 Steam broccoli until tender. Place half-and-half and water in top of double boiler. Add cheese, salt and pepper. Heat until cheese is melted. Add broccoli. Mix cornstarch and water in small bowl. Stir into cheese mixture in double boiler and heat over simmering water until soup thickens.

Servings: 8

## Black Forest Mini Cheesecakes

---

24		Vanilla wafer cookies	3		Eggs
16	oz	Cream cheese; softened	8	oz	Dairy sour cream
1	1/4 cup	Sugar	1/2	tsp	Almond extract
1/3	cup	Cocoa			Canned cherry pie filling
2	Tbs	All-purpose flour			chilled

### Procedure

---

- 1 -SOUR CREAM TOPPING- oz Dairy sour cream tb Sugar ts Vanilla extract
- 2 Heat oven to 325OF. Line muffin cups (2-1/2 inches in diameter), with foil bake cups. Place one vanilla wafer (flat-side down) in bottom of each cup. In large bowl, beat cream cheese until smooth. Add sugar, cocoa and flour; blend well. Add eggs; beat well. Stir in sour cream and almond extract. Fill each muffin cup almost full with batter. Bake 20 to minutes or until set. Remove from oven; cool 5 to 10 minutes. Spread heaping teaspoonful SOUR CREAM TOPPING on each cup. Cool completely in pan on wire rack; refrigerate. Just before serving, garnish with cherry pie filling. Cover; refrigerate leftover cheesecakes. 1-1/2 to 2 dozen cheesecakes.
- 3 SOUR CREAM TOPPING: In small bowl, stir together 1 container (8 oz.) dairy sour cream, 2 tablespoons sugar and 1 teaspoon vanilla extract; stir until sugar is dissolved.
- 4 [.] []

Servings: 24

## Bless-Your-Heart Cheesecake

---

1	Envelope unflavored gelatin	3/4 cup	Graham cracker crumbs
1/2 cup	Non-fat milk	2 Tbs	Butter, melted
1	cn Low-fat cottage cheese *	1 cup	Fresh strawberry halves
1/2 cup	Sugar	1 cup	Raspberries
1 tsp	Grated orange peel	1/4 cup	Red raspberry preserves **
1/4 tsp	Salt	1 Tbs	Water

### Procedure

---

- \* 16-ounce container, 1-percent fat type \*\* seedless NOTE: 2 cups strawberry halves can be substituted for the 1 cup of strawberry halves and the 1 cup of raspberries. = In a small saucepan, sprinkle gelatin over milk; set aside to soften, about 5 minutes. Place saucepan over very low heat; cook, stirring constantly until gelatin is completely dissolved, 3 to 5 minutes; remove from heat; cool slightly. In food processor fitted with metal blade or in blender, process cottage cheese, sugar, orange peel and salt until smooth. With processor running, slowly add gelatin mixture. Spoon mixture into a 9-inch (6 1/2-cup) heart-shaped baking pan or an 8 x 1 1/2-inch round baking pan. In a small bowl, combine graham cracker crumbs and butter; sprinkle over cheesecake mixture. Cover and refrigerate until firm, 2 to 3 hours. To unmold, using a metal spatula or knife, loosen edge around pan; quickly dip into warm water; unmold onto a serving platter. Arrange strawberries and raspberries in rows across cheesecake. In a small saucepan, heat raspberry preserves and water until melted; brush over berries. Refrigerate until preserves are cold, about 30 minutes. (If a round pan is used, arrange berries to resemble a heart.)

Servings: 8

## Blue Cheese BLT Salad

---

### DRESSING

1/4 cup Cider vinegar  
1 Tbs Sugar  
1/2 tsp Pepper

1/4 tsp Salt  
2 Tbs Vegetable oil  
1 Tbs Lemon juice  
1/2 tsp Garlic, fresh, finely chopped

### Procedure

---

- 1 ----SALAD---- c Lettuce, torn md Avocado, peeled, cut into - wedges md Tomato, ripe, cut into - wedges /2 c Onion, sliced 1/8 thick, - separated into rings cn ( 11 oz. ) Mandarin orange - segments, drained /2 c Blue cheese, crumbled sl Bacon, crisp, crumbled
- 2 Time: 20 minutes In a small bowl stir together all dressing ingredients. On a platter or individual salad plates place lettuce. Arrange avocado, tomato, onion and mandarin orange segments on lettuce; sprinkle with blue cheese and bacon. Pour dressing over salad. Yield: 6 servings.
- 3 NUTRITION INFORMATION ( 1 Serving ): Calories - 220 Protein - 7g Carbohydrate - 12g Fat - 17g Cholesterol - 16mg Sodium - 390mg
- 4

Servings: 6

## Blue Cheese Salad

---

1 cup	Sour cream	4 oz	Blue cheese
1 cup	Mayonnaise	1/2 Tbs	Garlic oil
1 Tbs	Dry mustard	1 Tbs	Lemon juice
1 Tbs	Oregano	1	Package fresh spinach
1 Tbs	Fresh ground black pepper		

### Procedure

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- 1 Blend the sour cream and mayonnaise together in a bowl. Stir in the mustard, oregano and black pepper. Crumble the blue cheese and stir into the dressing. Add the garlic oil and lemon juice and whisk into the dressing. Pour some of the dressing over the spinach and serve. When we are off our collective diet, we can add other garnishes such as cheese, sprouts, croutons, bacon ....the list of fattening goodies will be endless. Yield 6-8 portions

Servings: 6

## Blue Cheese Toasts With Walnuts

---

6 oz	Roquefort =OR= other blue cheese		Freshly ground pepper
		2 Tbs	Finely chopped walnuts
6 Tbs	Unsalted butter	4	sl Bread (thin)
1 Tbs	Cognac (optional)		

### Procedure

---

- 1 Serve these Blue Cheese Toasts surrounding a salad made of finely shredded bitter greens--radicchio, butter lettuce, endive--and dressed with a walnut oil vinaigrette.
- 2 PREHEAT THE OVEN OR BROILER for the toast. Cream the cheese and butter together. Add the cognac, if using, season with pepper and stir in the walnuts. Toast the bread lightly on both sides. Spread the cheese over the toast, then return it to the oven or broiler just long enough for the butter and cheese to melt into the toast a little. It shouldn't melt completely, but just soften. Remove the toasts from the oven, dust them with more pepper and cut them into smaller pieces. Serve warm. Cool, juicy slices of pears would make a perfect accompaniment to the cheese and walnuts.

3

Servings: 4

## Blueberry Cheesecake

---

1 cup	Graham cracker crumbs	3/4 cup	Sugar
3 Tbs	Sugar	3	Eggs
3 Tbs	Margarine, melted	1 tsp	Vanilla
3	package Cream cheese (8 oz.)	1	cn Blueberry pie filling 21 oz.

### Procedure

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- 1 Combine crumbs, 3 tablespoons of sugar and margarine. Press into bottom of a 9 inch pan. Bake at 325 degrees for 10 minutes. Combine cream cheese and 3/4 cup sugar at medium speed until well blended. Add eggs, one at a time, mixing well after each addition. Blend in vanilla. Pour over crust. Bake at 325 degrees for 40 minutes. Loosen cake from rim of pan, cool before removing rim of pan. Chill. Top with pie filling before serving.

Servings: 1

## Blueberry-cheese Coffee Cake

---

1 1/2 cup	Sugar, divided	1 tsp	Salt
2/3 cup	Butter or margarine; divided	1 cup	Low-fat milk
2	Eggs	1 8 oz	package cream cheese; s
2 1/2 cup	All-purpose flour; divided	2 tsp	Lemon peel; divided
1 Tbs	Baking powder	2 cup	Blueberries, frozen or fresh

### Procedure

---

- 1 In a large bowl, cream together 1 1/4 cups sugar and 1/2 cup of the butter. Add eggs. In a separate bowl, combine 2 1/4 cups flour, the baking powder and salt. Add to creamed mixture, alternating with milk; mix well after each addition. Beat in the cream cheese, mixing well. Stir in 1 teaspoon lemon peel.
- 2 Toss blueberries with 2 tablespoons flour and gently fold into the batter. Pour into a greased 9-by-13-by-2-inch pan. Combine the remaining sugar, butter, flour and lemon peel and sprinkle over the batter. Bake at 350 degrees for 45 to 50 minutes.

Servings: 18

## Blue-cheese Pinwheels

---

1/4 lb	Blue cheese (room temp)	4 Tbs	Buter, softened
1/2 cup	Minced parsley	6	sl Soft white bread

### Procedure

---

- 1 In small bowl, mix blue cheese, 1/4 c minced parsley, and 2 tbsp butter until well blended.
- 2 Trim crusts from bread slices; reserve bread trimmings for making crumbs another day. With rolling pin, roll bread slices flat. Evenly spread about 1 rounded tablespoonful cheese mixture on each bread slice; roll up, jelly-roll fashion.
- 3 On waxed paper, place remaining 1/4 cup minced parsley. Spread outside of cheese rolls with remaining butter; coat lightly with parsley. Wrap rolls tightly in plastic wrap; refrigerate at least 30 minutes for easier slicing.
- 4 To serve, slice each parsley-coated cheese roll crosswise into six slices. Place slices, cut-side up, on platter. Makes 3 dozen hors d'oeuvres.
- 5 Each pinwheel: About 35 calories, 2 g fat, 2 mg cholesterol, 80 mg sodium.

Servings: 36

## Blue-cheese Pinwheels

---

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---

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Servings: 36

## Boboli Pizza with Garlic, Peppers and Goat Cheese

---

1/4 cup	Olive Oil			Salt
1	lg Red Onion; thinly sliced			Pepper
6	lg Garlic Cloves; thinly sliced	16 oz		Boboli;(baked cheese pizza crust)
1/2	lg Red Bell Pepper; thinly sliced	5 oz		Soft Goat Cheese; crumbled
		1 Tbs		Fresh Thyme Leaves; or
1/2	lg Yellow or Green Bell Pepper thinly sliced	1 tsp		Dried Thyme Leaves; crumbled
1/4 tsp	Dried Crushed Red Pepper			

### Procedure

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- 1 Preheat oven to 450F. Heat olive oil in a heavy large skillet over medium-low heat. Add sliced onion and garlic and saute until very soft, about 20 minutes. Add sliced bell peppers and saute 5 minutes. Mix in dried crushed red pepper. Season with salt and pepper. Place Boboli on a pizza pan or cookie sheet. Tip skillet so oil accumulates at one side. Brush Boboli with oil in skillet. Top with onion-pepper mixture. Sprinkle with cheese and thyme. Bake until cheese melts, about 12 minutes. Cut into wedges and serve.

Servings: 4

## Bologna and Cheesewitch

---

1	lb	Bologna	1/4	cup	Prepared Mustard
3/4	lb	Swiss Cheese	1/3	cup	Mayonnaise
1	Tbs	India Relish	6		Whole Hotdog Rolls
4	Tbs	Chopped Onion	6	Tbs	Butter

### Procedure

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- 1 From:
- 2 Using a meat grinder or food processor, grind together the Bologna and Swiss cheese. Mix into mixture India relish, chopped onion, mustard and mayonnaise. butter inside of each hotdog roll, and stuff the mixture equally into all 6 rolls.
- 3 Wrap each roll separately in foil and refrigerate for at least 1 hour before baking. May also be frozen for later use. Bake foil wrapped rolls at F. for 25 mins. or until insides are all melted. Defrost before baking.

Servings: 6

## Borekas Stuffed with Cheese and Spinach

---

2	cup	Flour	1	Tbs	Margarine
5	Tbs	Oil			<b>SPINACH STUFFING:</b>
		Juice of 1 lemon	1	lb	Spinach
1 3/4	cup	Water	2		Cloves garlic
		Salt	2	Tbs	Butter
1	cup	Margarine			Lemon juice to taste
		<b>CHEESE STUFFING:</b>			Salt and pepper to taste
2		Potatos, boiled and peeled	1		Egg, beaten
1		Egg	5	oz	Sesame seeds
1/2	lb	Cheddar cheese			

### Procedure

---

- DOUGH:** Prepare dough by mixing flour, oil, lemon juice, water and salt. Sprinkle a handful of flour on a board and roll out the dough. Spread the margarine over the dough. Fold dough into thirds. Refrigerate for half hour, and then roll dough out again. Fold in thirds and return to refrigerator. Repeat rolling, folding, and refrigerating 1 more time, then roll dough out into a large thin rectangle. For Cheese Stuffing, mash the potatos, egg, grated cheese and margarine. Mix well. For Spinach Stuffing, cook the spinach in the water that clings to its leaves garlic in the butter, then chop fine and add to spinach. Add lemon juice, salt and pepper and mix well. To **ASSEMBLE:** Cut the dough into 3-inch squares. Place 1 tsp cheese or spinach stuffing (or 1/2 tsp of each) on each square, fold dough in half to form a triangle, and pinch edges to seal well. Brush each filled square with the beaten egg and sprinkle with the sesame seeds. Bake in a preheated F. (moderate) oven until golden--approximately 30 minutes. Makes 12 pastries.

Servings: 12

## Bo's Chocolate Chip Cheesecake

---

24 oz	Cream cheese, broken into pieces	1/4 cup	Brown sugar, or to taste
		1 lb	Chocolate chips
4	Eggs, separated	1 lb	Graham cracker crumbs
2 Tbs	Vanilla extract (do not use artificial vanilla)	1/2 cup	Butter, melted
1 cup	Sour cream		

### Procedure

---

- 1 Preheat the oven to 325 degrees F.
- 2 **PREPARE THE BATTER:** Place the egg yolks in a food processor for 5 seconds, then add the cream cheese and beat until smooth. Add the brown sugar and vanilla and process for several minutes, or until the batter is very smooth. Beat the egg whites and fold into the cheese mixture. Set aside.
- 3 **PREPARE THE CRUST:** Soften butter and combine with graham cracker crumbs. Mix until fully blended, e.g. they will form a ball when squeezed in your hand or by a spoon. Pat the crust into the sides and bottom of a springform pan about 9 inches in diameter.
- 4 Spread a generous layer of chips on the bottom of the pan, and then pour the batter into the pan. Add another generous layer of chips to the top of the cake.
- 5 Place the filled pan into the preheated oven. Baking time will vary from about 30 minutes to 2 hours. Cooking time depends on whether you want a soft, gooey "New York" style cheesecake (shorter) to a fluffy "souffle"-like cheesecake (longer). The longer you cook it, the fluffier it gets.
- 6 When the cake starts to rise like a souffle, start checking to see if it is done. It will just about double in volume, and should not flow over the sides of the pan. If the cake shimmers like Jello when shaken, it is done. Alternatively, if a knife inserted comes out clean, the cake is overcooked: the knife should be very lightly coated with batter.
- 7 **NOTES:**
- 8 \* A truly decadent chocolate chip cheesecake -- This recipe came to me from a friend of mine, Bo (pronounced "boo") Ture Ahlberg, who would occasionally (read "whenever we could persuade him") bring it into work. Needless to say, it would be snarfed up immediately.
- 9 \* Bo prefers to use Nestle Mini-Morsel chocolate chips.
- 10 **Difficulty:** easy to moderate. **Time:** 15 minutes preparation, up to 2 hours cooking. **Precision:** measure the ingredients.

Servings: 1

## Bo's Chocolate Chip Cheesecake

Yield: 1 Cheesecake

## Brandy Cheesecake

---

1 1/2	cup	Crushed plain vanilla cookies	1/3	cup	Melted butter
			1	tsp	Cinnamon
1/4	cup	Ground almonds	2 1/2	Tbs	Brandy
4	Tbs	Confectioners' sugar			

### Procedure

---

- 1 1/2 tbsp. gelatin 1/4 c. water 3 eggs, separated 3/4 c. milk 1 c. sugar lb. cottage cheese 2 1/2 tbsp. lemon juice 2 1/2 tbsp. brandy 1 1/2 c. cream Nutmeg 1.  
Mix together the crushed cookies, ground almonds, confectioners' sugar, melted butter, cinnamon and brandy. Press on the bottom and sides of a 9 inch springform pan. Chill until ready to use.
- 2 Blend the gelatin with the water and allow to soak for 5 minutes.
- 3 Combine the egg yolks, milk and sugar in the top of a double boiler. Mix well and put over simmering water. Cook, stirring constantly, until mixture is thick.
- 4 Add the gelatin and stir until dissolved. Remove from heat.
- 5 Press the cheese through a strainer and beat with the lemon juice and brandy. Mix into the cottage cheese mixture.
- 6 Beat the egg whites until stiff and whip the cream.
- 7 Fold both the egg whites and the cream into the cottage cheese mixture.
- 8 Pour into the prepared crust and chill until set. Serves 8.

Servings: 8

## Brigitte Sealing's Melba Cheesecake Pie

---

1/4	cup	Butter	1/3	cup	Sugar
1 1/4	cup	Graham cracker crumbs	1/2	cup	Sour Cream
2	Tbs	Sugar	1		Egg
1		cn 16 oz Sliced Peaches,drained	1/2	tsp	Almond Extract
1		package Cream cheese 8 oz	1/3	cup	Raspberry Jam

### Procedure

---

- 1 Microwave butter in pieplate,covered,for 1/2-1 minute on HIGH or until melted. Mix in crumbs and 2 tablespoons sugar;press onto bottom and sides of pie plate. Microwave on High for 1 1/2 to 2 minutes or until hot. Arrange peaches in crust. Microwave cheese in glass bowl 1 minute on MEDIUM,or until soft.Blend in remaining ingredients,except jam;pour over peaches. Microwave at High 3 1/2 -4 1/2 minutes or until edges are set,rotating once. Cool. Spoon jam on pie. or until soft.

Servings: 6

## Broccoli & Blue Cheese In Prepared Puff

---

1	x Prepared puff pastry, defros	1/2 lb	Crumbled bleu cheese
4	Eggs	4 cup	Cooked chopped broccoli
1 lb	Ricotta cheese		flow

### Procedure

---

- 1 Preheat oven to 400 degrees for 10 minutes. 1. Beat eggs until light. Mix in both cheeses, pepper and nutmeg until 2. Stir in broccoli. Set aside. 3. Roll out pastry large enough to fit into a inch deep dish quiche 4. Pour filling into crust. Bake 30 minutes.

Servings: 8

# Broccoli and Cheese Rolls

10 oz Broccoli; frozen, chopped      8 md Tortillas; flour, warmed  
 cooked and drained  
 3/4 cup ChefMate Golden Cheese  
 Sauce

## Procedure

- 1 Combine broccoli and cheese sauce. Mix thoroughly. 2. Place one #20 scoop filling on warmed flour tortilla. Fold envelop style. Secure with toothpick if necessary. 3. Deep fry at 350F 4-5 minutes or until golden brown. Drain well.
- 2 These can be made ahead and frozen. If frozen, fry at 340F 7-8 minutes.
- 3 Makes 4 servings of two rolls each.
- 4 Variation: Use mixed vegetables (broccoli, carrots and onions, etc.)
- 5 -- --- \* SLMR 2.0 \* Daddy, what's this red button for? #%&^%\$#\$@ TNet  
 3.50 Intelec \* Paradise Island \* Houston, Tx \* (713) -2032 COLOSSUS  
 Date: 11-12-92 (13:33) Number: 1787 Refer#: NONE To: ALL Recvd: NO  
 Subj: Carnation 10 Conf: (125) COOK

Servings: 4

## Broccoli Cheese Soup

---

2 oz	Butter	1 1/2	quart	Golden Cheese Sauce
1	Clove garlic	1/2	tsp	White pepper
4 oz	Onions; chopped	1	quart	Chicken stock
4 oz	Celery; chopped	2	lb	Broccoli; chopped & cooked

### Procedure

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- 1 Melt butter in large stock pot. Saute garlic, onion and celery. Add golden cheese sauce, white pepper and chicken stock. Stir until well blended. 3. Add broccoli, mix well. Heat to serving temperature, stirring frequently. Serve.
- 2 Makes 18 3/4 cup servings or 14 one cup servings

Servings: 18

## Brownie Cheesecake Bars

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1 1/2	cup	All-purpose flour	1/2	tsp	Baking powder
1 1/2	cup	Sugar	1	cup	Chopped nuts; optional
2/3	cup	Butter or margarine; melted	8	oz	Cream cheese; soft
2/3	cup	Cocoa	2	Tbs	Butter or margarine
3		Eggs; divided	1	Tbs	Cornstarch
1/2	cup	Milk	1	cn	Sweetened condensed milk
3	tsp	Vanilla extract; divided			

### Procedure

---

- 1 Heat oven to 350 degrees. Grease 13 x 9-inch baking pan. In mixer bowl, beat flour, sugar, melted butter, cocoa, 2 eggs, milk, 2 tsp. vanilla and baking powder until well blended. Stir in nuts. Spread into pan. In small mixer bowl, beat cream cheese, 2 T butter and cornstarch until fluffy. Gradually add sweetened condensed milk, then remaining 1 egg and 1 tsp. vanilla, beating until smooth. Pour over brownie batter. Bake 35 to 40 minutes or until top is lightly browned. Cool; refrigerate. Cut into bars. Store covered in refrigerator.

Servings: 30

## Brownie Swirl Cheesecake

---

8 oz	(1 Pk) Brownie Mix	1 tsp	Vanilla
16 oz	Cream Cheese, Softened	2	Large Eggs
1/2 cup	Sugar	1 cup	Milk Chocolate Chips, Melted

### Procedure

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- 1 Grease bottom of 9-inch Springform pan. Prepare basic brownie mix as directed on package; pour batter evenly into springform pan. Bake at degrees F., 15 minutes. Combine cream cheese, sugar and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Pour over brownie layer. Spoon chocolate over cream cheese mixture, cut through cheese and chocolate mixture several time to acheive a marble effect. Bake at 350 degrees F., 35 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with whipped cream, if desired.

Servings: 10

## Brownies ( Cream Cheese )

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4	oz	Sweet cooking chocolate	1 1/2	tsp	Vanilla extract
5	Tbs	Butter or margarine	1/2	tsp	Baking powder
3	oz	Cream cheese, softened	1/4	tsp	Salt
1	cup	Sugar	1/4	tsp	Almond extract
3		Eggs	1/2	cup	Chopped nuts
1/2	cup	Plus 1 T all-purpose flour			

### Procedure

---

- 1 Preheat oven to 350xF. Melt butter and 3 T butter over low heat; cool. Cream remaining butter with the cream cheese until fluffy. Gradually add 1/4 c sugar, creaming until light. Add 1 egg, 1 T flour and 1/2 ts vanilla; mix until smooth and then set aside. Beat remaining eggs until fluffy and lemon colored. Gradually add remaining sugar, beating until thick. Fold in remaining flour and the baking powder and salt. Blend in chocolate mixture. Then add almond extract, remaining vanilla and the nuts. Measure 1 cup batter and reserve. Spread remainder in 9" square pan. Pour cheese mixture over top. Drop reserved chocolate batter by tablespoonfuls over top. Swirl mixtures together with spatula to marbleize. Bake 35-40 minutes. Cool in pan on cake rack. Then cut in 2 14" squares.

Servings: 1

Yield: 16 Brownies

## Brownies ( Fudgy Cheesecake Swirl )

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	<b>CREAM CHEESE</b>	1	Egg
	<b>BATTER</b>	1	tsp Vanilla extract
1	package Cream cheese, softened (8oz)		
1/2	cup Sugar		

### Procedure

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- 1 --CHOCOLATE BATTER-- /4 c Butter Foil-wrapped bars NESTLE - unsweetened chocolate -baking bars /4 c Sugar Eggs, well beaten /4 c All-purpose flour
- 2 CREAM CHEESE BATTER: Preheat oven to 350°F. In small mixer bowl, beat cream cheese and 1/2 cup sugar until smooth. Beat in 1 egg and vanilla extract; set aside.
- 3 CHOCOLATE BATTER: In heavy-gauge, medium saucepan over low heat, melt butter and Nestle unsweetened chocolate bars, stirring until smooth. Stir in 1 3/4 cups sugar. Blend in 3 eggs. Stir in flour.
- 4 Spread Chocolate Batter into greased 13x9" baking pan. Smooth Cream Cheese Batter over top. Swirl metal spatula through batters to marbleize.
- 5 Bake 30-35 minutes until edges begin to pull away from side of pan. Cool completely; cut into 2" bars.
- 6 Makes about 2 dozen brownies.

Servings: 24

## Brownies ( German Sweet Chocolate Cream Cheese )

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	<b>BROWNIE LAYER</b>	2	Eggs
4 oz	Germans sweet chocolate	1 tsp	Vanilla
1/4 cup	Margarine	1/2 cup	Flour
1/4 cup	Sugar	1/2 cup	Chopped nuts

### Procedure

---

- 1 CREAM CHEESE TOPPING oz Cream cheese softened /4 c Sugar Egg tb Flour
- 2 To prepare Brownie layer: Melt chocolate and margarine over very low heat or melt in microwave on HIGH for 2 minutes or until margarine is melted then stir until chocolate is completely melted. Stir sugar into chocolate, add eggs and vanilla stir until completely mixed. Mix in flour until well blended. Stir in nuts. Spread in greased 8-inch pan
- 3 To prepare cheese topping: Mix cream cheese, sugar, egg and flour until smooth. Spoon over brownie mixture, swirl with knife to marbelize.
- 4 Bake at 350 degrees for 35 minutes or until wooden pick inserted in center comes out almost clean (DO NOT OVERBAKE). Cool in pan; cut into squares. Makes 16 brownies.

Servings: 16

## Brownies ( Marbled Cream Cheese )

---

6	oz	Semisweet chocolate, coarsely chopped	1	Tbs	Vanilla extract, divided
			1	cup	Unsalted butter, softened
3	oz	Unsweetened chocolate, coarsely chopped	1	cup	All-purpose flour
			1/4	tsp	Salt
16	oz	Cream cheese, softened			
2	cup	Granulated sugar, divided			
4		lg Eggs, at room temperature			

### Procedure

---

- 1 Position a rack in the center of the oven and preheat to 350 degrees F. Line a 13-by-9-inch baking pan with aluminum foil so that the foil extends 2 inches beyond the long sides of the pan. Lightly butter the bottom and sides of the foil-lined pan.
- 2 Melt the chocolates according to the melting instructions in the Chocolate Key. Cool the chocolate for 10 to 15 minutes, until tepid. In a large bowl, using a hand-held electric mixer set at medium speed, beat together the cream cheese and 1/3 cup of the sugar until smooth. Beat in one of the eggs and 1 teaspoon of the vanilla until combined. In another large bowl, using a hand-held electric mixer set at medium speed, beat the butter and remaining 1 2/3 cups of sugar until combined.
- 3 One at a time, beat in the remaining 3 eggs, beating well after each addition. Beat in the melted chocolate and the remaining 2 teaspoons of vanilla extract. On low speed, beat in the flour and salt, just until combined.
- 4 Scrape all but 1 cup of the chocolate batter into the prepared pan and smooth the top with a rubber spatula. Spread the cream cheese mixture evenly over the batter. Spoon the reserved chocolate batter over the cream cheese mixture. Using a table knife, pull it through the layers of batter with a slight lifting motion, in a zigzag pattern to create a marbled pattern. Bake for 30 to 40 minutes, or until a cake tester or toothpick inserted 2 inches away from the center comes out with a few moist crumbs clinging to it.
- 5 Cool the brownies in the pan set on a wire rack. When the brownies are completely cooled, using the two ends of the foil as handles, lift the brownies out of the pan. Cut into squares.

Servings: 1

Yield: 15 To 20

## Bruschetta with Peaches and Cheese

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- |       |  |   |                       |
|-------|--|---|-----------------------|
| 1 cup | Fresh Homemade Cheese; (see recipe) or | 1 | Ripe Peach; sliced    |
|       |  | 4 | sl Crusty White Bread |
| 1 cup | Ricotta Cheese; blended with           | 1 | pinch Salt            |
| 2 Tbs | Orange Juice                           |   |                       |

### Procedure

---

- 1 Bring the cheese and peach to room temperature. Grill or broil the bread until lightly toasted on both sides. Spread the cheese on the warm bread, sprinkle with salt and arrange peach slices on top. Serve immediately.
- 2 Per Serving: 300 calories, 12 g protein, 24 g carbohydrate, 14 g fat, g saturated fat, 48 mg cholesterol, 313 mg sodium, 1 g fiber.

Servings: 4

## Buffalo Chicken Wings with Blue Cheese Dipping Sauce

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10 x Minutes preparation time

35 x Minutes cook time

### Procedure

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- 1 CHICKEN WINGS tb Butter /4 c Hot pepper sauce Vegetable oil; for frying Chicken wings (about 3lb) -disjointed with tips disord
- 2 BLUE CHEESE DIPPING SAUCE- /4 lb Blue cheese; roquefort or - gorgonzola /2 c Mayonnaise /2 c Sour cream tb Lemon juice tb Wine vinegar ds Hot pepper sauce
- 3 Melt butter in a small saucepan. Add hot sauce and remove from heat.
- 4 In large frying pan or deep-fat fryer, heat 1 inch of oil to F. Fry wings in batches without crowding until golden brown, 10 to minutes. Drain on paper towels.
- 5 Brush wings with spicy butter and serve warm, with blue cheese dipping sauce.
- 6 Sauce:
- 7 In a small bowl, mash the blue cheese, leaving some clumps. Whisk in the mayonnaise until blended. Add remaining ingredients and whisk to blend well. Cover and refrigerate until serving time.

Servings: 36

## Bulls Eye Cheesecake- Part 1

---

32 oz	Cream cheese; room temp	2/3 cup	Sugar
1/4 cup	Sour cream	2/3 cup	Dark brown sugar
1 tsp	Vanilla	1 tsp	Powdered (not granulated)
1/4 tsp	Almond extract		Instant coffee
1/4 tsp	Salt	2 tsp	Unsweetened cocoa powder
4	lg Eggs	1/4 cup	Graham cracker crumbs

### Procedure

---

- 1 Adjust rack 1/3 up from bottom of oven & preheat to 350. Carefully butter 8x3" cheesecake pan all the way up to the rim & including inside rim itself or cake will stick to rim as it rises & will therefore not rise evenly. Will also need a large pan (for hot water) to place cake pan in while baking; the larger pan must not be as deep as the cheesecake pan, & it must be wide enough so it will not touch the sides of cake pan. Set aside. In large bowl of electric mixer beat cheese until soft & smooth, frequently scraping sides of bowl with rubber spatula & beaters themselves with finger to be sure cheese is uniformly smooth. Beat in sour cream, then vanilla & almond extracts, salt & then eggs, one at a time, scraping bowl occasionally & beating after each addition until incorporated. Remove bowl from mixer. You will have 6 cups of mixture. Place half (3 cups) in another bowl that is large enough to allow you to stir in it. Add sugar to one bowl & brown sugar to the other. With rubber spatula for each bowl stir ingredients for 1 minute until sugar has dissolved & mixtures have thinned out. SEE PART 2

Servings: 1

## Bulls Eye Cheesecake- Part 2

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See part 1

### Procedure

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- 1 To dark mixture, add instant coffee & through a fine strainer, the cocoa. Stir until coffee & cocoa have dissolved & there are no visible specks of either. Now to form design. You have a scant 4 cups of each mixture. The two will be placed alternately in pan. Each segment will be scant 1 cup of mixture. Use two 1 cup glass measuring cups, one for the dark & one for the light. It does not matter which color you use first. Pour either directly into middle of the prepared pan. It will spread out by itself to cover bottom of pan. Then pour same of the other mixture directly into middle of the first. This will spread out by itself also. Then use first color again, right in the middle. Continue until you have used all of both batters or four additions of each mixture. Now, handle pan very carefully in order not to disturb design. Place cake pan in larger pan & pour hot water into larger pan about 1 1/2" deep. If the larger pan is aluminum add about 1 tsp. cream of tartar to hot water to keep pan from discoloring. Carefully transfer to oven & bake 1 1/2 hours. Then remove cake pan from hot water & set aside to cool. During baking the top of the cake will darken to a rich honey color & will rise up to & sometimes above the top of the pan; during cooling it will sink down to its original level. When bottom of cake has reached room temperature the cake is ready to be unmolded. Dip bottom of pan in wide fry pan of boiling water for 10-15 seconds before unmolding. After dipping bottom of pan in water, dry pan, cover it with flat plate or board, carefully hold cake pan & board firmly together & turn them over. If cake doesn't slip out of pan easily, bang pan & platter or board against work surface. Remove pan. Sprinkle crumbs over cake ( this will become bottom & crumbs will keep it from sticking to plate) cover with serving plate, turn it all over again, leaving cake right side up. Refrigerate. Will slice best if you dip a knife into a deep pitcher of very hot water before making each cut. The hotter the water, the better.

Servings: 1

## Buttermilk Blue Cheese Bread

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			1/2	cup	Blue cheese; crumbled
7/8	cup	Water	1	Tbs	Butter/margarine
3	Tbs	Saco Buttermilk Powder	1/4	cup	Parsley; chopped
2	cup	Bread flour	1 1/2	tsp	Yeast
1/2	tsp	Salt			
2	tsp	Sugar			

### Procedure

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- 1 Mix in according to breadmaker directions. Makes a 1 lb. loaf.

Servings: 1

Yield: 6 Loaf

## Buttermilk Cheese and Bacon Bread

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1	cup	Buttermilk	3	cup	Bread flour
2	Tbs	Butter	2 1/2	tsp	Yeast; (1 pkg red star)
2		Eggs			== at mix bread beep ==
1/2	tsp	Baking soda	2/3	cup	Bacon bits; real bacon)
1	Tbs	Sugar	2/3	cup	Shredded cheddar cheese
3/4	tsp	Salt			

### Procedure

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- 1 I'd made the bacon/cheese bread an it was good, but it was a rather dense, low loaf. When I saw the buttermil cheese bread recipe, I decided to make a few modifications and combine the recipes ... the result is a tall, utterly delicious loaf!
- 2 I then tried it closer to her recipe and, instead of adding bacon/cheese at the mix bread cycle, I added 1 cup of shredded cheese at the beginning. Thi loaf almost brushed the top of my Hitachi! It was HUGE!
- 3 I don't know why these rise so well ... I did warm the buttermilk in the microwave for about 1/2 minute and the baking soda is unusual. I may try adding a small amount of baking soda to some other recipes and see what the result is.
- 4 Anyway ... this is now one of our favorite breads! A loaf is baking right now.

Servings: 8

## Buttermilk Cheese Bread

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-	1/2 cup	Sourdough starter
1 package Yeast; (or 1 1/2 tsp)	1/4 cup	Warm water
3 cup Bread flour	1 cup	Cheddar;sharp, cubed
1 tsp Baking powder	1/2 cup	Blue cheese
1 tsp Salt	1	cn Green chilies; chopped
1 Tbs Sugar	1 tsp	Ground red pepper
1/2 cup Buttermilk		

### Procedure

---

- 1 Have all ingreds. at room temp. except water. Put into pan in order listed. Set on White Bread setting. Check whether too wet or dry during knead cycle. Correct with a TBSP or so more of water or flour, if necessary. This is a dense loaf and I like it best toasted. Kyllikki, there is also a seed bread loaf and a Potato Loaf Bread that I'll be glad to send you adaptions to use s/d starter with, if you're interested. PJXG05A FROM:

Servings: 1

Yield: 1 Loaf

## Buttermilk Cheese Bread (Garnett)

---

-	1/2 cup	Sourdough starter
1 package Yeast; (or 1 1/2 tsp)	1/4 cup	Warm water
3 cup Bread flour	1 cup	Cheddar;sharp, cubed
1 tsp Baking powder	1/2 cup	Blue cheese
1 tsp Salt	1	cn Green chilies; chopped
1 Tbs Sugar	1 tsp	Ground red pepper
1/2 cup Buttermilk		

### Procedure

---

- 1 Have all ingreds. at room temp. except water. Put into pan in order listed. Set on White Bread setting. Check whether too wet or dry during knead cycle. Correct with a TBSP or so more of water or flour, if necessary. This is a dense loaf and I like it best toasted. Kyllikki, there is also a seed bread loaf and a Potato Loaf Bread that I'll be glad to send you adaptions to use s/d starter with, if you're interested. PJXG05A FROM:

Servings: 16

## Buttermilk Cheese Rolls

---

2	cup	All-purpose Flour minus 1 T	1	cup	Buttermilk (1.5 percent)
1	Tbs	Baking powder plus 2 ts	1 1/2	oz	Sharp Cheddar cheese; grated about 1/3 cup
1/2	tsp	Baking soda	2	Tbs	Margarine
	pinch	of salt	1/4	tsp	Garlic powder
6	Tbs	Chilled stick margarine			

### Procedure

---

- 1 Preheat oven to 450 degrees. Line baking sheet with parchment or wax paper; spray with non-stick cooking spray. Sift together first 4 ingredients. Add 6 tablespoons margarine and blend with pastry cutter until mixture resembles coarse crumbs. Add buttermilk and cheese; combine with fork, handling dough as little as possible. Drop by spoonfuls onto prepared baking sheet; bake until lightly browned, -10 minutes.
- 2 While biscuits are baking, melt 2 tablespoons margarine and stir in garlic powder. When biscuits are done, remove from oven and brush margarine mixture evenly over warm biscuits. Remove from baking sheet and serve immediately.
- 3 Approximate values per roll: 162 calories, 9 g fat, 4 mg cholesterol, mg sodium, 51 percent calories from fat.

Servings: 1

Yield: 12 Rolls

## Butterscotch Almond Cheesecake

---

### CRUST

1 cup Unbleached flour  
 1/3 cup Sugar  
 1/4 cup Almonds; toasted  
 1/4 tsp Salt

7 Tbs Unsalted butter; chilled and  
 Cut into pieces  
 1 Egg yolk  
 1/4 tsp Almond extract

### Procedure

---

- 1 -----FILLING----- oz packages cream cheese; At room temperature /2 c Sugar /4 c Scotch whisky tb Vanilla extract lg Eggs c Sour cream
- 2 BUTTERSCOTCH TOPPING c Sugar /3 c Plus 1 T scotch whisky /3 c Whipping cream /4 c Unsalted butter /4 c Toasted almonds; very Coarsely chopped Sweetened whipped cream
- 3 Crust: Preheat oven to 350F. Line the bottom of a 9-inch springform, pan with 3-inch high sides, with foil. Butter and flour foil. Blend first 4 ingredients in processor until nuts are finely chopped. Add butter, yolk and extract and blend until mixture begins to gather together. Press onto bottom (not sides) of prepared pan. Bake until golden, about 25 minutes. Transfer to rack, cool 10 minutes. Release cake pan sides from crust. Gently turn out crust onto rack, peel off foil and cool. Place crust back into pan and reattach pan sides. Maintain oven temperature.
- 4 Filling: Using electric mixer, beat cream cheese, 1 1/4 cups sugar, Scotch and vanilla in a large bowl until well blended. Add eggs, one at a time, beating just until combined. Pour into crust-lined pan. Bake cheesecake until set at edges, but centre 3-inch area still moves slightly when pan is shaken, about 50 minutes. Place on rack and cool 10 minutes.
- 5 Mix sour cream with remaining 1/4 cup sugar. Spoon sour cream mixture over cheesecake. Bake 10 minutes. Transfer cheesecake to rack and cool 10 minutes. Run small sharp knife around top edge of pan to loosen cake. Chill overnight. (Can be made 2 days ahead)
- 6 Topping: Stir sugar and 2/3 cup Scotch in heavy large saucepan over medium heat until sugar dissolves. Increase heat and boil without stirring until syrup turns golden, occasionally brushing down sides of pan with pastry brush dipped in water and swirling pan. Add 2/3 cup cream and butter (mixture will bubble) and stir until smooth. Cool 10 minutes. Stir in 1 tablespoon Scotch. Let stand until cool, but still pourable, about 2 hours. Mix in 1/2 cup almonds
- 7 Spoon all but 1/2 cup butterscotch topping over cheesecake (remove remainder for another use) Sprinkle with remaining 1/4 cup chopped almonds. Refrigerate up to 1 hour.

Butterscotch Almond Cheesecake

- 8 Run sharp knife around pan sides to loosen cake. Release pan sides. Spoon cream into pastry bag fitted with star tip. Pipe cream over top edge of cake.

Servings: 12

## Cafe Au Lait Blender Cheesecake

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6	Zwieback	1/2	tsp	Salt	
1/2	tsp	Ground cinnamon	3	cup	Cream style cottage cheese
2	Unflavored gelatin	4	tsp	Instant coffee powder	
1/4	cup	Cold water	1	tsp	Vanilla
1/2	cup	Boiling water	2		Low calorie whipped
3/4	cup	Brown sugar			topping mix

### Procedure

---

- 1 Break zwieback into blender container, add cinnamon. Blend into crumbs. Remove and set aside. In 1 cup measure soften the gelatin in cold water. Add to blender container along with the boiling water. Let stand until gelatin appears to be dissolved, about 1-2 minutes. Add brown sugar and salt. Blend until dissolved. Add cottage cheese, coffee powder and vanilla. Blend until smooth. In large mixer bowl prepare together the 2 envelopes of low calorie whipped topping mix according to directions. Fold in cheese mixture. Pour into 8 inch springform pan. Sprinkle zwieback crumbs over the top of cheesecake. Chill for 2 1/2 to 3 hours. Remove sides of pan. Cut into wedges. 12 servings. 177 calories per serving.

Servings: 4

## Cafe Au Lait Cheesecake

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1 3/4	cup	Finely crshed chocolate wafers, about 30	2	Tbs	Coffee liqueur; or water
1/3	cup	Margarine or butter; melted	24	oz	Cream cheese; softened
2	oz	Semisweet chocolate; chopped	1	cup	Sugar
2	Tbs	Water	2	Tbs	All-purpose flour
1	Tbs	Instant espresso coffee powder or, reg. coffee Crystals	1	tsp	Vanilla
			4		Eggs; slightly beaten

### Procedure

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- Recipe by: Better Homes and Gardens magazine, Feb.'95 Crust: in mixing bowl, combine crushed waters and melted margarine or butter. Press mixture evenly onto the bottom and 2 " up sides of an ungreased 8' springform pan. Place the pan on a baking sheet. Chill until needed. In a small saucepan combine the chocolate, water and instant espresso. Cook and stir over Low heat until chocolate starts to melts. Remove form heat. Stir until smooth. Stir in liqueur or water and cool. In a lg. mixer bowl, beat cream cheese, sugar, flour and vanill with electric mixer on Med. speed until smoth. Add eggs all at once, beating on Low speed just until mixed. DO NOT OVERBEAT. Reservee 2 cups of the cream cheese mixture. Cover and chill. Stir cooled chocolate-coffee mixture into the remaining cream cheese mixture, stirring just until combined. Pour chocolate mixture into crust. Bake in a 350 F. oven for 30 minutes or until sides are set (center will be soft). Remove reserved mixture form refrigerator 10 minutes before needed. Gently pull out oven rack just far enough to reach the inside of the pan. Carefully pour reserved mxture in a ring over the outside edge of the chocolate mixture (where chocolate mixture is set. Gently spread evenly over entire surface. Bake cheesecake for 20-25 minutes more or until center appears nearly set when gently shaken. Cool for 10 minutes on a wire rack. Loosen sides of the cheesecake from the pan. Cool for 30 minutes. Remove sides of pan. Cool completely. Chill cheesecake for 4-24 hours before serving. Store any remaining cheesecake, covered in the refrigerator for up to 3 days. To Freeze: Place cooled cheesecake, uncovered in the freezer for 1 hour until firm. Remove bottom pan. Transfer cheesecake to a large freezer bag or container. Seal, label and freeze up to 3 months. To serve, transfer cheesecake to a platter and loosely cover. Thaw for 24 hours in the refrigerator.

Servings: 12

Cafe Au Lait Cheesecake

## Calzone Alla Napoletana (Ham and Cheese Turnovers)

---

1	Recipe pizza dough * see note	1/4 lb	Soft italian salami; cut in slivers
	Oil		
1/2 lb	Mozzarella cheese; diced	1 cup	Tomatoes; peel/chop/drain
1/4 lb	Prosciutto; , or,		Oregano; , or, basil
1/4 lb	Boiled ham; cut in slivers		Fresh ground pepper
		6 tsp	Romano cheese; freshly grated

### Procedure

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- 1 After the dough has risen, punch down and divide into 6 balls. Form each ball into a circle about 1/4 thick. Brush lightly with oil and place equal amounts of the remaining ingredients in the center of each circle. Fold the dough over, sealing each calzone with oil and place on a greased baking sheet. Bake in a thoroughly preheated F oven for about 30 minutes, or until well browned.
- 2 Serves 6.

Servings: 1

## Campbell's Cheese and Broccoli Potato Topper

---

- |   |   |         |                              |
|---|---|---------|------------------------------|
| 1 | x 10 3/4 oz can Campbell's<br>New Cheddar Cheese Soup | 1/2 tsp | Dijon Mustard                |
|   |   | 1 cup   | Cooked Broccoli Flowers      |
| 2 | Tbs Sour Cream or Yogurt                              | 4       | x Hot Baked Potatoes, split. |

### Procedure

---

- 1 In 1 1/2 qt saucepan, combine soup, sour cream and mustard; add broccoli. Heat through, stirring occasionally.
- 2 Serve over potatoes. Garnish with chopped sweet red pepper if desired.
- 3 NOTE: To bake potatoes: Using fork, pierce each potato; bake at 400 F for 1 hour. OR microwave on high 10 1/2 to 12 1/2 minutes or until fork tender.

Servings: 4

## Canadian Cheese Soup

---

1	cup	Shredded carrots	1/3	cup	Flour
1	cup	Thinly sliced celery	3	cup	Milk
2/3	cup	Thinly sliced onion	1	lb	Sharp natural Cheddar cheese
2 1/2	Tbs	Chicken soup base			Shredded
2 1/2	cup	Water			Salt, pepper

### Procedure

---

- 1 Add the carrots, celery and onion to the chicken soup base with the water. Cover and simmer 10 to 12 minutes, or until vegetables are tender. Blend the flour and 1 1/2 cups of the milk and add to vegetable mixture, stirring well. Add remaining milk and cook until thickened, about 15 minutes. Add cheese and stir just until melted. Season to taste with salt and pepper.

Servings: 4

## Candied Ginger Cheesecake

---

	Vegetable cooking spray	2	Eggs
12	Gingersnap cookies; crushed	2	Tbs Crystallized gingerroot
24 oz	Cottage cheese (1% low fat)		chopped
16 oz	Light process cream cheese	4	Egg whites
1 cup	Sugar	1/8	tsp Cream of tartar
2 Tbs	Brandy		Crystallized gingerroot strips

### Procedure

---

- 1 Coat the bottom of a 10-inch springform pan with cooking spray. Sprinkle with the gingersnap crumbs, and set aside. Position knife blade in food processor bowl. Add the cottage cheese and cream cheese, and process until smooth. Add 3/4 cup sugar, brandy, whole eggs, chopped gingerroot and process until smooth. Pour into a large bowl and set aside. Beat egg whites (at room temperature) and cream of tartar at high speed of an electric mixer until foamy. Gradually add remaining 1/4 cup sugar, 1 tablespoon at a time, beating until stiff peaks form. Gently stir one-fourth of egg white mixture into cottage cheese mixture. Gently fold in remaining egg white mixture. Pour into prepared pan. Bake at 325F for 50 minutes or until almost set. Remove from oven, and cool 15 minutes. Cover and chill at least 8 hours. Garnish with gingerroot strips. Makes 14 servings.
- 2 Calories per serving: 199 Fat grams per serving: 7.3 Cholesterol per serving: 51

Servings: 14

## Cappuccino Cheesecake

---

1 1/2	cup	Finely Chopped Nuts	4		Large Eggs
2	Tbs	Sugar	1	cup	Sour Cream
3	Tbs	Margarine, Melted	1	Tbs	Instant Coffee Granules
32	oz	Cream Cheese, Softened	1/4	tsp	Cinnamon
1	cup	Sugar	1/4	cup	Boiling water
3	Tbs	Unbleached All-purpose Flour			

### Procedure

---

- 1 Combine nuts, sugar, and margarine; press onto bottom of 9-inch spring-form cake pan. Bake at 325 degrees F., 10 minutes. Combine cream cheese, sugar, and flour, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream. Dissolve coffee granules and cinnamon in water. Cool; gradually add to cream cheese mixture, mixing until well blended. Pour over crust. Bake at 450 degrees F., minutes. Reduce oven temperature to 250 degrees F.; continue baking 1 hour. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with whipped cream and whole coffee beans if desired.

Servings: 10

## Cappuccino Chocolate Cheesecake

---

1 1/4	cup	Chocolate wafers; crush, 20 wafers	1/2	cup	Frozen nonfat egg substitute; thaw, equivalent to 2 eggs
1/8	tsp	Ground cinnamon			
8	oz	Light cream cheese	2 1/2	cup	Nonfat sour cream substitute
1	cup	Sugar	2	Tbs	Coffee liqueur
1	cup	Unsweetened cocoa powder, plus more for garnish	1	tsp	Vanilla

### Procedure

---

- 1 Preheat oven to 325°. Stir together wafer crumbs and cinnamon. Pat into bottom of 9" springform pan. Beat cream cheese until light and fluffy. Beat in sugar and cocoa powder. Beat in egg substitute. Stir in 2 cups sour cream substitute, coffee liqueur and vanilla. Turn into prepared pan. Bake for about 30 minutes, or until set. Spread remaining 1/2 cup sour cream substitute evenly over top. Return to oven 1 minute to glaze top. Cool to room temperature, then chill thoroughly, covered. Remove from springform pan. Just before serving, dust top with cocoa powder in decorative pattern, if desired.

Servings: 1

Yield: 12 To 16

## Cappucino Chocolate Cheesecake

---

1 1/4	cup	Chocolate wafers; crushed	1	tsp	Cocoa powder for garnish
1/8	tsp	Cinnamon	2 1/2	cup	Sour cream
1		package Light cream cheese (8 oz)	2		Eggs
1	cup	Sugar	2	Tbs	Coffee liqueur
1	cup	Unsweetened cocoa powder	1	tsp	Vanilla

### Procedure

---

- 1 Preheat oven to 350F. Stir together wafer crumbs and cinnamon. Pat into bo
- 2 Beat cream cheese until light and fluffy. Beat in sugar and cocoa powder. Beat in egg. Stir in 2 cups sour cream, coffee liqueur and vanilla. Turn i
- 3 Spread remaining sour cream evenly over top. Return to oven 1 minute to g  
Remove from springform pan. Just before serving, dust top with cocoa powder

Servings: 16

## Caramel Chocolate Chip Cheesecake

---

3/4 cup	Quick rolled oats	1/3 cup	Dark corn syrup
3/4 cup	Chopped walnuts or pecans	5 tsp	Cornstarch
3/4 cup	Light brown sugar	3	Eggs
1/2 tsp	Ground cinnamon	1	Egg yolk
1/4 cup	Butter or margarine; melted	1 1/2 tsp	Vanilla extract
24 oz	Cream cheese	1 cup	Chocolate chips
1/3 cup	Dark brown sugar		

### Procedure

---

- 1 In a medium bowl, stir together the oats, nuts, brown sugar and cinnamon. Add melted butter and stir until well combined. Press evenly into the bottom of a greased 9-inch springform pan. Bake at 350F for 18-20 minutes or until light brown. Set aside to cool. In a large bowl, combine cream cheese, brown sugar, corn syrup and corn starch. Beat with mixer until smooth. Add eggs, and egg yolk, one at time, beating well after each addition. Stir in vanilla extract. Pour mixture over crust. Bake at 350F for 15 minutes. Lower the temperature to 225F and bake for 40 minutes. Sprinkle the chocolate chips over top of cake and bake for 35 minutes or until the top no longer looks wet or shiny.
- 2 Remove cake from oven and run a knife around the inside edge of pan. Turn oven off; return the cake to the oven for an additional hour. Chill, uncovered overnight.

Servings: 1

## Caramel-Apple Sundae Cheesecake

---

<b>BASE</b>	1	Egg
1/3 cup Margarine	1 1/4	cup Flour
1/3 cup Sugar		

### Procedure

---

- 1 pk 8-ounce cream cheese, soften /3 c Sugar tb Flour ea Eggs /2 c Sour cream  
c Peeled chopped apple /4 ts Cinnamon /2 c Caramel topping /4 c Chopped  
pecans
- 2 **BASE:** Beat margarine and sugar until light and fluffy. Blend in egg. Add  
flour; mix well. Spread dough onto bottom and sides of 9-inch springform  
pan. Bake at 450, 10 minutes. **BODY:** Combine cream cheese, 1/3 cup sugar  
and flour, mixing at medium speed until well blended. Add eggs, one at a  
time, mixing well after each addition. Blend in sour cream. Toss apples in  
remaining sugar and cinnamon. Stir into cream cheese mixture. Pour over  
crust. Swirl 1/4 cup caramel topping into cream cheese mixture. Bake at 350,  
1 hour. Loosen cake from rim of pan; cool before removing rim of pan.  
Chill. Top with remaining caramel topping and pecans.

Servings: 6

## Caraway Cheese Crisps

---

1 1/2	cup	All-purpose flour	1/4	tsp	Salt
1/2	cup	Butter, softened	3/4	lb	Cheddar cheese, shredded
1/2	tsp	Caraway seeds			

### Procedure

---

- 1 -(About 3 cups)
- 2 Preheat oven to 425oF. In large bowl, with hand, knead all ingredients until blended.
- 3 Shape dough into 1/2-inch balls. On ungreased cookie sheet, place three dough balls in a cluster. With fingers, flatten cluster to 1/4-inch thickness. Repeat with remaining balls, placing clusters about 2 inches apart. Bake 10 to 12 minutes until lightly browned. With pancake turner, remove cheese crisps to wire racks; cool. Store cheese crisps in tightly covered container to use up within 3 days. Makes about 5 dozen.
- 4 Each crisp: About 45 calories, 3 g fat, 6 mg cholesterol, 65 mg sodium.

Servings: 60

## Carrot Cake With Cream Cheese Frosting

---

2	cup	Sugar	2	cup	Grated carrots; finely grate
4		Eggs	3/4	cup	Crushed pineapple; drained
1 1/2	cup	Oil	1/2	cup	Chopped walnuts
2	cup	Flour; sifted			Frosting
2	tsp	Baking powder	1	8 oz	pkg cream cheese; soft
1 1/2	tsp	Baking soda	1		Margarine; softened
3	tsp	Cinnamon	4	cup	Powdered sugar
	pinch	Salt	2	tsp	Vanilla

### Procedure

---

- 1 Combine sugar, eggs and oil; sift flour, baking powder, baking soda, cinnamon and salt together; Add dry ingredients to sugar-egg mixture, and beat well. Add carrots, pineapple and walnuts. Mix well. Pour batter into 3 well greased 9" cake pans (using about 1-1/2 cups batter in each). Bake at 350 for 20-25 minutes. Remove cakes from pans and cool on racks.
- 2 Cream together the cream cheese and margarine. Gradually add the powdered sugar and vanilla. Beat mixture until light and fluffy.
- 3 When cakes have cooled frost with cream cheese frosting using about 3/4 cup between each layer and rest on top. Do not frost sides.

Servings: 1

## Carrot Cake with Marmalade Cream Cheese Frosting

---

2	cup	Unbleached all purpose flour	3/4	cup	Sugar
2	tsp	Baking soda	2/3	cup	Packed golden brown sugar
2	tsp	Baking powder	1/2	cup	Orange marmalade
2	tsp	Ground cinnamon	1/2	cup	Orange juice
1/2	tsp	Salt	3	cup	(lightly packed) grated
4		lg Eggs			Peeled carrots
3/4	cup	Vegetable oil	3/4	cup	Chopped toasted walnuts

### Procedure

---

- 1 ---FROSTING--- -oz packages cream cheese, Room temperature c Powdered sugar /4 c (about) orange marmalade tb (3/4 stick) unsalted butter, Room temperature ts Grated orange peel /4 c Finely chopped toasted Walnuts (about 6 oz)
- 2 FOR CAKE: Preheat oven to 350-degree F. Butter and flour two -inch-diameter cake pans with 2-inch-high sides. Sift first 5 ingredients into medium bols. Beat eggs, oil, sugars, marmalade and juice in large bowl until blended. Stir in dry ingredients. Fold in carrots and nuts. Divide batter between cake pans. Bake until tester inserted into centers comes out clean, about 40 minutes. Transfer cakes to racks; cool 15 minutes. Turn out cakes onto racks; cool completely.
- 3 FOR FROSTING: Using electric mixer, beat cream cheese and sugar in large bowl until smooth. Add 3/4 cup marmalade, butter and orange peel and beat just until smooth. If necessary, cover and chill until firm enough to spread.
- 4 Place 1 cake on plate. Spread with 1/4 cup marmalade. Spread 1 cup frosting over. Top with second cake. Spoon 2 cups frosting into pastry bag fitted with large star tip. Spread remaining frosting smoothly over top and sides of cake.
- 5 Pipe frosting in 4 parallel lines atop cake in opposite direction, forming lattice. Press 1 cup nuts onto sides of cake. Pipe ring of frosting around top edge of cake. Stir 1/4 cup marmalade to loosen; spoon some into 1 row of lattice diamonds. Spoon some remaining nuts into next row of diamonds. Repeat, alternating marmalade and nuts, filling rows completely. (Can be made 2 days ahead. Cover with cake dome and chill.)

Servings: 12

## Catfish Baked with Cheese

---

6	Catfish Fillets (about 2 lb)	1	tsp	Paprika
1/2 cup	Fresh grated Parmesan cheese	1		Egg, lightly beaten
		1	Tbs	Milk
1/4 cup	Flour	8	Tbs	Butter, melted
	Salt to taste	1/4 cup		Sliced almonds
	Black pepper to taste			

### Procedure

---

- 1 Preheat oven to 350 deg. 2. Wipe the catfish dry 3. Blend together the cheese, flour, salt, pepper, and paprika 4. Combine the egg and milk in a flat dish 5. Dip the fillets in the egg mixture, and then coat with the cheese mixture. Arrange the fillets in one layer in a baking dish, and pour the butter over all. Sprinkle with the almonds. 6. Place in oven and bake for 20 minutes

Servings: 6

## Caviar And Cheese Fingers

---

4	Tbs	Butter	1/2	cup	Sour cream
1/8	tsp	Salt	1 1/2	tsp	Grated onion
1/2	cup	All-purpose flour	3/4	tsp	Dill weed
2		lg Eggs	2	oz	Container red salmon
8	oz	Cream cheese, softened			caviar drained

### Procedure

---

- 1 Grease large cookie sheet. In 2-quart saucepan over medium heat, heat 1/2 cup water with butter and salt until butter melts and mixture boils. Remove saucepan from heat. Add flour all at once. With wooden spoon, vigorously stir until mixture forms ball and leaves side of pan. Add eggs to flour mixture, one at a time, beating well after each addition until mixture is smooth.
- 2 Preheat oven to 375oF. Spoon mixture into decorating bag with medium writing tube. Pipe mixture onto cookie sheet into 2 1/2" by 1/2" strips, about 1 inch apart. Bake 20 minutes or until golden. Cool pastry fingers on wire rack.
- 3 To serve, in small bowl, with mixer at medium speed, beat cream cheese, sour cream, onion, and dill until smooth. With serrated knife, cut each pastry finger horizontally in half. Spoon some cream cheese mixture into each half; top with some caviar. Makes about 60 hors d'oeuvres.
- 4 Each finger: About 35 calories, 3 g fat, 17 mg cholesterol, 40 mg sodium.

Servings: 60

## Cheddar Cheese Bread (Automatic Bread Maker)

---

1	package	Yeast (active dry)	2	Tbs	Sugar
3	cup	Bread flour	1 1/4	cup	Water, warm
1/4	cup	Nonfat dry milk	1 1/2	cup	Cheddar Cheese, grated
1	Tbs	Butter, soft			Extra-sharp
1	tsp	Salt			

### Procedure

---

- 1 Note: Use all ingredients at room temperature. This recipe was provided with the DAK automatic bread machine. Place all ingredients into bread pan in the order listed. Select "white bread" setting. Push start!!!!

Servings: 8

# Cheddar Cheese Bread Nvn

---

	-DEICHMA1	2	Tbs	Sugar
	[Diana/SysOp]	1 1/4	cup	Warm water
1	package Yeast	1 1/2	cup	Grated sharp cheddar
3	cup Bread flour			cheese (at room
1/4	cup Nonfat dry milk			temperature)
1	Tbs SOFT butter	1/3	cup	Parmesan cheese
1	tsp Salt	1	tsp	Coarse black pepper

## Procedure

---

1 In the order listed, put ingredients in pan, select white bread, and push start.

Servings: 1

## Cheddar Cheese Casserole Bread

---

1	tsp	Sugar	1	Egg	beaten
1	cup	Warm water	4	cup	Flour
1		package Dry yeast	2	cup	Shredded sharp cheddar
1	cup	Warm milk	1	Tbs	Salt
2	Tbs	Butter			

### Procedure

---

- 1 Dissolve sugar in warm water in large mixer bowl. Sprinkle in yeast. Let stand 10 minutes, then stir well. Stir in warm milk, butter and beaten egg. Combine 2 cups flour, cheese and salt. Stir well to blend. Add flour cheese mixture and beat with electric mixer on medium speed for 5 minutes. Add remaining flour, beating well with wooden spoon. Cover and let rise in warm place until doubled (about minutes). Stir down and turn into two well greased 1 quart casseroles. Let rise until doubled (about 30 minutes). Bake at 375 degrees for 30-40 minutes. Remove from casseroles immediately and cool on wire racks. Makes 2 round loaves.

Servings: 2

## Cheery Cheese Cofee Cake

---

1	package Cream cheese; softened, 8 oz	2	cn Crescent rolls
1/3 cup	Powdered sugar	1 cup	Cherry pie filling
1	Egg; separated		Powdered sugar glaze; option
1/2 tsp	Vanilla		

### Procedure

---

- 1 Preparation Time: 0:30 Preheat oven to 350. Beat cream cheese, sugar, egg yolk and extract together until smooth. Remove rolls from cans. Save 4 pieces of dough and arrange the other 12 pieces on pizza pan with large points in center. Push the dough together to cover the pan, leaving center open. Fold up the center tips of dough to leave hole in middle. Spread cream cheese mixture over dough. Top with pie filling. Press perforations on saved dough and cut lengthwise into 8 strips. Twist each strip and lay over filling like spokes on a wheel. Fold dough over spokes around outer edge and also fold tips of dough in center. Brush dough with beaten egg white. Bake for 25 to 30 minutes or until golden brown. Drizzle with glaze if desired. Serve warm.

Servings: 12

## Cheese Bread Pizzas

---

Cheese bread

Grated sharp cheddar cheese

Kitchen kettle chili sauce

### Procedure

---

- 1 Slice cheese bread 1/2 inch thick. Cut slices in half crosswise.
- 2 Spread each bread piece with 1 tablespoon Kitchen Kettle chili sauce and sprinkle with 1 tablespoon grated sharp Cheddar cheese.
- 3 Bake on cookie sheet 5 to 7 minutes at 400 degrees or until cheese melts.
- 4 th grade

Servings: 4

## Cheese & Onion Bread

---

1 1/2	cup	Onion, chopped	1	Tbs	Baking powder
1		Egg	1/4	cup	Butter
2	Tbs	Butter	1	cup	Cheddar, shredded
1/2	cup	Sour cream	2/3	cup	Milk
		Pepper, to taste	3	Tbs	Fresh parsley, minced
2	cup	Flour			

### Procedure

---

- 1 Saute onion in 2Tb butter until tender. In a bowl, combine onions with egg, sour cream and pepper. Mix well; set aside. Add flour and baking powder to another bowl. Cut in 1/4 cup butter until crumbly and fine. Stir in half the cheese. Add milk to make soft dough. Pat into a buttered 9" square pan. Spread sour cream mixture on top. Sprinkle with remaining cheese & parsley. Bake in oven at 425 for 25 minutes. Cut into square and serve warm.

Servings: 8

## Cheese & Pepperoni Bread

---

2 1/4	cup	Bread flour	1/2	tsp	Garlic powder
1	Tbs	Sugar	1/2	tsp	Onion powder
1	Tbs	Dry milk	1/4	tsp	Oregano
1	tsp	Salt	1	tsp	Olive oil
1/4	cup	Pepperoni (1 oz); chopped	3/4	cup	Water
1/4	cup	Provolone cheese (1 1/5 oz) chopped	1	tsp	Dry yeast
2	tsp	Parmesan cheese, grated			

### Procedure

---

- 1 Place all ingredients (except liquids and yeast) inside the bread pan. Add liquid ingredients. Close cover and place dry yeast into the yeast holder. Press start.

Servings: 1

Yield: 1 Loaf

## Cheese And Chocolate Tunnel Cake

---

1	Two layer chocolate cake mix ith pudding	2	Eggs
1/3 cup	Margarine or butter	2 tsp	Margarine or butter, melted
16 oz	Cream cheese, softened	2 oz	Semi sweet chocolate
1/2 cup	Sugar	2 tsp	Corn syrup

### Procedure

---

- 1 Preheat oven to 350 degrees. Prepare cake mix according to package directions, substituting margarine for oil. Reserve 1 cup of batter. Pour remaining batter into a 12 cup greased and floured fluted tube pan. Combine cream cheese and sugar, mixing well at medium speed on an electric mixer until well blended. Blend in eggs, one at a time. Pour over batter in the pan. Spoon reserved batter over cream cheese mixture. Bake 1 hour or until toothpick inserted in center comes out clean. Cool 30 minutes; remove to a wire rack. Combine margarine, chocolate and corn syrup in a small saucepan. Cook over low heat until chocolate is melted. Pour over cooled cake.

Servings: 12

## Cheese and Corn Tortillas

---

16 oz	Low-fat cottage cheese	2 Tbs	Chopped fresh cilantro
1 cup	Canned kernel corn	1/4 tsp	Mexican seasoning
6 oz	Shredded, reduced fat cheddar cheese	6	Flour tortillas (6")
		1/2 cup	Salsa
1/4 cup	Sliced green onions		

### Procedure

---

- 1 Pre-heat oven to 350 Grease 9 x 13 inch baking dish Mix first 6 ingredients but reserve 1/2 cup cheddar cheese Spoon about 1/2 cup of mixture down center of each tortilla Roll and arrange seam side down in baking dish Top with salsa and remaining 1/2 cup cheddar cheese Bake at 350 for 30 minutes
- 2 Makes 6 servings; 280 calories, 8 g fat, 22 g protein, 30 mg cholesterol, g carbohydrate, 560 mg sodium each
- 3 Food & Wine RT [\*] Category 7, Topic 6 Message 192 Mon Feb 15, 1993 D.CROZIER2 [Chiang-StL] at 00:17 EST

Servings: 6

## Cheese and Dijon Pretzels

---

4 1/2 cup	Flour; all purpose	1 2/3 cup	Milk
2 tsp	Sugar; granulated	1/3 cup	Dijon mustard
1 tsp	-salt		Coarse salt; optional
1 Tbs	Fleishmann's instant yeast		Sesame or poppy seeds;
	-		opt
1 1/4 cup	Cheddar cheese; shredded		

### Procedure

---

- 1 Reserve 1 cup flour. In large bowl, combine remaining flour (3 1/4 c), sugar, salt, yeast and cheese. heat milk and mustard until very warm (about 125F) and stir in dry ingredients. Mix in enough reserved flour to make soft dough that does not stick to bowl. Knead on lightly floured surface until smooth and elastic, about 8 minutes. Cover and let rest on floured surface 10 minutes.
- 2 Divide dough into 16 equal pieces. Roll each piece into 20 inch rope. On lightly greased baking sheets, shape into pretzels; curve ends of each rope to make circle, cross ends at top, twist ends once and lay over bottom of each circle. Cover and let rise in warm, draft-free place 15 minutes.
- 3 Brush tops with water and sprinkle with coarse salt and sesame or poppy seeds, if desired.
- 4 Bake in preheated 375F oven 12 to 15 minutes or until golden. remove pretzels to cooling racks.

Servings: 16

## Cheese and Ham Dip

---

1 cup	Sour cream	2 Tbs	Celery; finely chopped
1 cup	Cottage cheese; creamed	1/4 tsp	Salt
3 oz	Deviled ham	1/8 tsp	Pepper
2 Tbs	Onion; finely chopped	1/8 tsp	Hot sauce

### Procedure

---

- 1 Blend sour cream and cheese. Add remaining ingredients, mixing well. Chill before serving.

Servings: 2

## Cheese and Meatball Soup

---

2	cup	Water	1/2	cup	Onion, chopped
1	cup	Corn, whole kernel	2		Cubes
1	cup	Potato, chopped	1/2	tsp	Tabasco pepper sauce
1	cup	Celery, chopped	1		Jar 16oz
1/2	cup	Carrot, sliced			

### Procedure

---

- 1 --MEATBALLS-- lb Ground beef /4 c Bread crumbs lg Egg /2 ts Salt /2 ts Tabasco sauce
- 2 Beef bouillon Cheez Whiz
- 3 Meatballs: mix ingredients together thoroughly. Shape into medium size meatballs.
- 4 Place uncooked meatballs and all other ingredients, except Cheez Whiz, in electric slow cooker. Stir gently. Cover and cook on setting # 2 (low) for 8 to 10 hours. Before serving add Cheez Whiz, stirring gently until well blended.

Servings: 6

# Cheese And Pepperoni Bread

---

INGREDIENTS					
			2	tsp	Parmesan cheese, grated
3 3/8	cup	Bread Flour	1/2	tsp	Garlic powder
1 1/2	Tbs	Sugar	1/4	tsp	Oregano
1 1/2	Tbs	Dry Milk	1	tsp	Olive oil
1 1/2	tsp	Salt	1 1/8	cup	Water (9 fl oz)
1/4	cup	Pepperoni, chopped (1 oz)	1 1/2	tsp	Dry yeast
1/4	cup	Provolone Cheese, chopped (1-1/5 oz)			

## Procedure

---

- 1 DIRECTIONS:
- 2 Place all ingredients in baking pan except water and yeast. Add water on top of other ingredients in the pan. Close lid, place yeast in dispenser. Set on Regular Bake mode.
- 3 Recipe created for Panasonic 65. Adjust as necessary for other brands.
- 4 []

Servings: 20

## Cheese and Rice Casserole

---

2 1/2	cup	Brown rice, cooked	1	tsp	Dried dill
3		Green onions, chopped	1/4	cup	Grated parmesan cheese
1	cup	Low fat cottage cheese	1/2	cup	1% milk

### Procedure

---

- 1 Combine all in a mixing bowl. Pour into casserole dish sprayed with nonstick spray.
- 2 Bake at 350F for 15-20 minutes.
- 3 One serving = 2 breads, 1 protein, 1/2 milk Per serving-- 235 calories

Servings: 4

## Cheese and Rice Casserole ADA

---

2 1/2	cup	Brown rice cooked	1	tsp	Dried dill
3		Green onions, chopped	1/4	cup	Grated Parmesan cheese
1	cup	Lowfat cottage cheese	1/2	cup	Lowfat milk

### Procedure

---

- 1 Combine all ingredients in a mixing bowl. Pour into a lightly oiled casserole. Bake at 350 F for 15 to 20 minutes.
- 2 one serving = 2 bread exchanges + 1 lean meat + 1/2 milk exchange = cal, 35 CHO, 14 PRO, 4 fat, 682 Na, 203 K, 10 Cholest
- 3 .

Servings: 4

## Cheese Ball

---

2	package Cream cheese, 8 oz.	2	Tbs	Worcesterhire sauce	
2	cup	Grated Cheddar cheese	1	tsp	Lemon juice
1	Tbs	Pimiento		dash	Salt and pepper
1	Tbs	Chopped green pepper	1		package Chopped pecans
1	tsp	Chopped onion			

### Procedure

---

- 1 Combine softened cheeses. Add pimiento, green pepper, onion, Worcestershire sauce, lemon juice, salt and pepper. Mix well; chill overnight. Shape into ball; roll in chopped pecans until covered.

Servings: 1

## Cheese Ball #1

---

- |      |                            |       |                      |
|------|----------------------------|-------|----------------------|
| 1    | ct Wispride Cheddar Cheese | 8 oz  | Cream cheese         |
|      | With Port Wine             | 1 Tbs | Worcestershire sauce |
| 4 oz | Blue cheese                | 1 Tbs | Finely minced onion  |

### Procedure

---

- 1 ---GARNISH--- Walnuts, pecans, or parsley
- 2 Let cheeses soften a little; mix everything (except your choice of garnish) together using electric mixer; form ball; chill for several hours (2 - 24); take from refrigerator 30 mins before serving; cover with pecans, walnuts (halves or pieces) or parsley. Surround with crackers.

Servings: 1

## Cheese Ball #2

---

- |     |    |                  |      |                            |
|-----|----|------------------|------|----------------------------|
| 1   | lb | Cheddar cheese   | dash | Worcestershire sauce       |
| 1/2 | lb | Swiss cheese     |      | Mayonnaise (enough to hold |
| 1/4 | lb | Roquefort cheese |      | Together)                  |
| 1   |    | Clove of garlic  |      |                            |

### Procedure

---

- 1 ---GARNISH--- Paprika, or chopped parsley
- 2 Have cheese at room temperature. Put in food grinder with garlic, worcestershire and just mayonnaise to hold it together. Form into one large or two small balls and roll in paprika. Chill.

Servings: 1

## Cheese Ball #3

---

16 oz	Cream cheese	1 tsp	Caraway seed (optional)
1	package Dried chipped beef	1 Tbs	Minced onion

### Procedure

---

- 1 Shred the chipped beef, then stir it into the cheese. Form into a ball and chill. No need to remove cheese ball from the refrigerator early because it spreads easily right from the start.

Servings: 1

## Cheese Batter Bread

---

1	cup	Milk	3	Tbs	Sugar
1	cup	Water	1	Tbs	Salt
2	Tbs	Butter	6	oz	Sharp Cheddar Cheese
2		package Active Dry Yeast			shredded
5 1/3	cup	Flour	1		Egg

### Procedure

---

- 1 Combine milk, 1/2 cup of the water, and the butter in a small saucepan and heat until butter melts. Set aside to cool.
- 2 Sprinkle the yeast over remaining water in a small bowl. Set aside to proof and soften. Place 1 3/4 cups of the flour, the sugar and salt in a large bowl.
- 3 Using an electric mixer, gradually add the liquids to the dry ingredients and beat 2 minutes at medium speed, scraping the sides of the bowl occasionally. Add cheese, egg and 3/4 cup flour, or enough to make a thick batter.
- 4 Beat on high speed for 2 minutes, again scraping bowl occasionally. Gradually stir in just enough of the remaining flour to make a stiff batter so it leaves the sides of the bowl. Cover with a damp cloth and let rise in a warm place until doubled in bulk, about 1 hour.
- 5 Adjust rack in the lower third of oven; preheat to 375F. Using a wooden spoon, stir the raised batter down until it is almost its original volume. Beat for 1 minute.
- 6 Spoon batter into 2 deep, well-greased, round, 1 quart casseroles. Bake 40-50 minutes, or until golden. Cool 5 minutes, then remove from casseroles and cool, rounded sides up, on wire racks.
- 7 Per slice of Bread: Calories: 105, Protein: 4 g, Carbohydrate: 15 g,

Servings: 1

Yield: 2 Loaves

## Cheese Biscotti

---

1/2 cup	Unsalted butter; softened	2 1/4 cup	All-purpose flour
1 Tbs	Sugar	1 1/2 tsp	Baking powder
2	lg Eggs	1/2 tsp	Salt
1 cup	Sharp cheddar cheese; shred	1/4 tsp	Ground red pepper

### Procedure

---

- 1 Heat oven to 325~. In large bowl with electric mixer at medium speed, beat butter, sugar and eggs and cheese until well mixed. Reduce mixer speed to low. Gradually beat in 1 cup flour, the baking powder, salt and red pepper. Beat in enough of the remaining flour until a soft dough forms. With a wooden spoon, stir in more flour until a stiff dough forms. Divide dough in half and place both halves about 3" apart on a lightly greased baking sheet. Shape each into a 9 1/2" log, about 1" high and 2" wide. Bake 30 minutes or until firm and olden brown. Remove logs from oven and reduce temperature to 300~. Transfer logs to a cutting board. While they are still warm, using a serrated knife, carefully cut each log diagonally into 1/2" thick slices. Arrange slices, cut sides down, on the baking sheet and bake -20 minutes or until slices are dried but not browned, turning over each slice once. Cool and store in airtight container.

Servings: 20

## Cheese Biscuits

---

2	cup	Unbleached all-purpose flour	2	Tbs	Grated Emmenthal cheese
1/3	cup	Nonfat dry milk powder	1	Tbs	Baking powder
3	Tbs	Grated white cheddar cheese (preferably raw milk)	1	tsp	Salt
			1/2	cup	(1 cup) well-chilled butter, cut into 8 pieces
2 1/2	Tbs	Wheat germ	1	cup	Cold water
2	Tbs	Grated mozzarella cheese			

### Procedure

---

- 1 Makes about 20
- 2 Preheat oven to 350 F. Lightly butter 2 baking sheets. Combine all ingredients except butter and water in large bowl of heavy-duty electric mixer. Using paddle attachment, cut in butter until mixture resembles coarse meal. Slowly pour in water, beating until dough just comes together. Turn out onto lightly floured surface and pat to 3/4-inch thickness. Cut into 2 1/2 inch squares using floured knife. Arrange on prepared sheets, spacing 1 inch apart. Bake until light brown, about 15 minutes. Serve immediately. (Dough can also be made by hand.)
- 3 Bon Appetit

Servings: 20

## Cheese Biscuits

---

2 cup Self-rising flour  
1/2 cup Shortening

1/2 cup Cheddar cheese; shredded  
3/4 cup Milk

### Procedure

---

- 1 Combine flour and shortening; cut in shortening with a pastry blender until mixture resembles coarse meal. Add cheese and milk, stirring until dry ingredients are moistened. Turn dough out onto a lightly floured surface, and knead lightly 4 or 5 times. Roll dough to 1/2-inch thickness; cut with a 2-inch biscuit cutter. Place on an ungreased baking sheet. Bake at 450 degrees for 10 to 12 minutes. Yield: about 1 dozen.

Servings: 12

## Cheese Bread

---

			1 cup	Cheese; grated*
2	tsp	Yeast	8 Tbs	Butter
3	cup	Bread flour	4	Eggs
2/3	tsp	Salt	6 Tbs	Water
2/3	tsp	Sugar		

### Procedure

---

- 1 \*Suggest cheeses: Gruyere, Swiss or a sharp cheddar DAK, Welbilt ABM 100, and Mister Loaf - Use Sweet Bread Cycle

Servings: 1

Yield: 1 Loaf

## Cheese Bread For Bread Makers

---

7	oz	WATER (210 ML)	1	tsp	SALT
1		EGG	2	Tbs	BUTTER
1 3/4	cup	BREAD FLOUR	1/2	cup	SWISS
1/4	cup	ALL-PURPOSE FLOUR			CHEESE,SHREDDED 2
2	Tbs	NONFAT DRY MILK			OZ
		POWDER	1/4	cup	PARMESAN
2	Tbs	SUGAR			CHEESE,GRATED
			1 1/2	tsp	DRY YEAST

### Procedure

---

- 1 PLACE INGREDIENTS IN BREAD MAKER IN EXACT ORDER. USE STANDARD LOAF MODE.

Servings: 5

## Cheese Brioche

---

2 1/4	tsp	Yeast	8	Tbs	Butter
2 2/3	cup	Flour; bread	3		Eggs
2 1/4	tsp	Sugar	3/4	cup	Water
1/2	Tbs	Salt	1/2	cup	Swiss Cheese; shredded

### Procedure

---

- 1 Bring all ingredients to room temperature and pour into bakery, in order. Set "baking control" at 10 o'clock. Select "white bread" and push Start.
- 2 Put all \_but cheese\_ in machine, Push go. Add cheese at beep or end of first kneeding.
- 3 Posted on GENie by A.JENSEN2 [Ann], Jan 15, 1993 MM by Sylvia Steiger, GENie THE.STEIGERS,

Servings: 1

Yield: 1 Loaf

# Cheese Buns

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## Procedure

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- 1 -----DOUGH----- c Water /4 ts Salt ts Sugar c Bread flour /2 ts Yeast
- 2 -----FILLING----- /3 c Feta Cheese; grated /3 c Parmesan or Romano Cheese
- 3 -----MISC----- oz Vegetable oil; approx
- 4 Grate all cheeses. (You may use parmesan or romano cheese or a mixture of both. Amounts are approximate.) Place some of the parmesan/romano cheese in a small bowl. Mix the remaining cheeses together. Make the dough using the "dough" cycle of the Breadmaker. When done; take the dough out of the pan and squeeze out gasses. Make 12 balls of dough and place temporarily in a baking pan that is lined with vegetable oil. One at a time, take each ball and spread or roll (rolling pin is fine) into a six or seven inch circle. Place a generous strip of the cheese mixture along one side and roll up like a log. Gently make a coil out of each log. If necessary, seal the end with a little water. Dip the top in some additional parmesan on an ungreased cookie sheet. Repeat until all of the balls look like cute little buns, then bake at 350 for 35 to 40 minutes or until lightly browned. This recipe was adapted for the breadmaker from Mom's recipe for Spinach Bulemas. I leave out the spinach because my husband, Shelly, HATES spinach! As a part of our Sephardic (Jewish) family tradition, Bulemas and hard boiled eggs are served before the main meal on holidays and after returning from synagogue on Saturdays.

Servings: 1

Yield: 12 Rolls

## Cheese Cake (nurit)

---

MAIN		
500 g	Cheese - 5% fat	1 cup Sugar
250 g	Cheese - 9% fat	4 Tbs Vanilla Instant Pudding **
1 cup	"leben" *	4 Tbs Cornflour
6	Eggs	Tbs Vanilla Sugar (optional)

### Procedure

---

- 1 -----TOPPING----- c Cream Vanilla Instant Pudding -( the remnant from above) Some chocolate -or- Minced nuts (for decoration)
- 2 \* Sour cream of less than 5% fat \*\* Powder
- 3 Separate the eggs. Beat the egg whites with the sugar to make a solid foam. Mix the other ingredients in a separate bowl. Add the foam with light movements. Pour into a baking pan of 26 cm diameter. Bake for 10 minutes in a preheated hot oven, then lower temperature to medium and leave the cake in for about 45 minutes. When ready (check with a tooth pick), let it cool down for at least 10 minutes in the partly open oven.
- 4 Beat the cream with the rest of the instant pudding. Put this on the cake in a thin layer. Spread some chocolate crumbs or minced nuts for decoration.

Servings: 16

# Cheese Casserole

---

2	cn Diced green chiles	1	cn Evaporated milk; small
1 lb	Jack cheese; coarsely grated	1 lb	Cheddar cheese;coarsely grtd
1 Tbs	Flour	1	cn Stewed tomatoes

## Procedure

---

- 1 Salt/pepper to taste Eggs sl To 8 sl fresh tomatoes; OR Separate egg yolks from egg whites. Beat evaporated milk and flour in with egg yolk. Season with salt and pepper. Add stiffly beaten egg whites, folding them in gently. In a deep, well-buttered, casserole dish, mix the shredded cheese with the diced green chiles. Pour the egg mixture over the cheese and "ooze" it through with a fork. Place casserole in a preheated 325F degree oven and bake for 30 minutes. Remove casserole and bake an additional 30 minutes.

Servings: 6

## Cheese Chicken Lasagne

---

8	oz	Lasagne noodles	1/3	cup	White wine
1/2	cup	Onion, chopped	1/2	tsp	Basil, crushed
1/2		Green pepper, chopped	1 3/4	cup	Cottage cheese
4	Tbs	Butter	2	cup	Chicken, cooked and diced
1		cn (7 1/2 oz) cream of chicken soup	2	cup	Natural mild cheddar cheese, grated
1	cup	Mushrooms, sliced	1/2	cup	Grated Parmesan cheese
1/2	cup	Pimentos, chopped and drained			

### Procedure

---

- 1 Cook noodles in boiling, salted water according to package directions; drain. Saute onion and bell pepper in butter until onion is clear and tender. Stir in soup, mushrooms, pimento, wine and basil. Lay half the noodles in a 9"x 13" baking dish; top with half the sauce, followed in layers with half of the following: cottage cheese, chicken, cheddar and Parmesan cheeses. Add in layers remaining noodles, sauce, cottage cheese and chicken. Bake at 350 F for 45 minutes. Top with remaining cheeses; bake for 2 minutes more.
- 2 Serves 9. Happy Charring

Servings: 9

## Cheese Chiles

---

- |                                |                            |
|--------------------------------|----------------------------|
| 1 cup Cheddar Cheese; Shredded | 1 Cilantro Stems; Bunch, * |
| 1 cup Colby Cheese; Shredded   | 1 x Paprika                |
| 1 tsp Red Chiles; Ground       |                            |

### Procedure

---

- \* Cut the cilantro stems into 1/2-inch pieces. Place all ingredients except cilantro and paprika in food processor work bowl fitted with steel blade; cover and process until smooth, about 1 minute. Roll mixture by teaspoonfuls into chile shapes. Insert cilantro pieces in wide ends of shape from stems. Sprinkle with paprika. Cover and refrigerate until serving time.

Servings: 12

## Cheese Chowder

---

3 cup	Potato	10 oz	Canned low sodium chicken br
2 cup	Carrot chunks	1 lb	Healthy Choice Fat Free Proc
1 cup	Celery chunks	1/4 cup	Parsley
1 cup	Water		Cracked black pepper

### Procedure

---

- 1 Cook potatoes, carrots and celery in chicken broth and water until vegetables are tender. Combine cheese and 1/2 cup of broth from cooked vegetables in microwave-proof bowl. Microwave on HIGH 6 minutes or until cheese melts, stirring every 2 minutes. Add melted cheese to vegetables and broth; stir in parsley. Add more water for thinner chowder. Season to taste with pepper.

Servings: 8

## Cheese Crepes

---

3	Eggs	1/2	cup	Grated cheese Parmesan or Gruyere or mix
1	cup			
1	tsp	1 1/2	cup	Milk or part milk/chicken stock
	pinch			
	Salt	2	Tbs	Butter; melted, cooled

### Procedure

---

- 1 Beat eggs, blend into flour, sugar, and salt. The dough will be stiff and if the eggs are small, a little of the liquid may have to be added. Beat in the grated cheese which should be as finely grated as possible, then add liquid in small amounts, beating in between until mixture is smooth.
- 2 Cook according to directions for Basic crepes.
- 3 Alternate seasonings: Add herbs of your choice; a tablespoon of chopped parsley, a half teaspoon each of basil, thyme, or oregano. Or add 1 tablespoon brandy. You may also add 1 1/2 teaspoons of Italian Seasoning.
- 4 Suggested Uses: With Pizza fillings, cannelloni fillings, with chicken, mushroom, and ham fillings. For any crepe recipe with Mornay sauce.
- 5 Happy Charring
- 6

Servings: 28

## Cheese Custard

---

1	quart	Milk	1/2	cup	Sugar, pulverized
5		Egg, separated	1	cup	Cream
1/4	cup	Butter, melted	1/4	tsp	Nutmeg, grated
		*pastry			

### Procedure

---

- 1 Pour the quart of milk into an earthen bowl, stand in a warm place and allow to thicken. When the milk is quite thick, pour boiling water over it, put into a cheese cloth bag and let drain for 12 hours. Take cup of this curd or cheese, mash through a fine sieve and put into a mixing bowl. Stir in the sweet cream, sugar, beaten egg yolks and melted butter; flavor with the nutmeg. Add the stiffly beaten egg whites. Line an earthen pudding dish with pastry and pour in the cheese custard and bake at 450-F, on the bottom of the oven, for 40 minutes. Serve at once.

Servings: 1

## Cheese Delight

---

- |   |                               |      |               |
|---|-------------------------------|------|---------------|
| 1 | Ig Bread, white unsliced loaf | dash | Onion powder  |
| 1 | Jar Old English cheese        | dash | Tabasco sauce |
| 1 | Stick of butter               |      |               |

### Procedure

---

- 1 Trim crust from bread and cut into 1 1/2 inch slices. Cut each slice into cubes. In mixer, blend the cheese and butter. Add onion powder and Tabasco. Spread mixture on all sides of bread like an iced cake. Put them on waxed paper on a cookie sheet and freeze. When frozen, put in plastic bags. Bake at 400 degrees for about 10 minutes or until brown.

Servings: 1

## Cheese Diablo Wafers (HOT)

---

1	cup	Unbleached Flour	1/2	cup	Softened Butter Or
1/2	lb	Sharp Cheddar Cheese, Grated			Margarine
			1	tsp	Cayenne

### Procedure

---

- 1 Mix all ingredients and shape in 1-inch balls. Arrange about 2 inches apart on baking sheet and bake in very hot oven (450 degrees F.) about minutes. Serve hot or cool. Makes about 4 dozen NOTE: Reduce the amount of cayenne pepper for a milder wafer.

Servings: 10

## Cheese Dill Bread

---

1	(1-lb) loaf of white bread defrosted according to package directions			Flour; for kneading into the bread, as needed
		1		Egg; mixed with
1 cup	Shredded Cheddar cheese	1	Tbs	Milk or water; for the glaze
2 Tbs	Chopped fresh dill	1/4	cup	Shredded Cheddar cheese for topping

### Procedure

---

- 1 ONCE THE DOUGH IS DEFROSTED, knead it along with the cheese and dill on a lightly floured work space. Knead until well mixed, adding small amounts of flour, as needed, to keep the dough from sticking. Form into a log about 9 inches long. Put log on a cookie sheet lined with parchment or lightly greased. Cover with a towel and allow it to rise in a draft-free place until doubled in size, about 25 to 30 minutes. Meanwhile, preheat oven to F. Place the pan on middle rack of oven and bake for about 20 minutes, or until lightly golden. Brush the top with the glaze and sprinkle on the remaining cheese, then return the bread to the oven for 5 minutes until the cheese is melted, and the bread sounds hollow when tapped on the bottom. Remove the bread from the oven, and let it cool on a rack before slicing it. Makes 1 Loaf

Servings: 1

# Cheese Enchilada Stacks

---

2	cn	Tomato sauce(15oz)	1/4	tsp	Cumin,ground
1/4	cup	Onion,instant minced	1/4	tsp	Garlic powder
1	Tbs	Chili powder	12		Corn tortillas
1/2	tsp	Salt	8	oz	Cheddar cheese,shredded

## Procedure

---

- 1 Combine tomato sauce, onion, chili powder, salt, cumin and garlic powder in a saucepan; simmer, covered, 15 minutes.
2. Spread 1/4 cup sauce in the bottom of a greased 9-inch-square baking pan; top with a tortilla.
3. Spread tortilla with 2 tablespoons sauce; sprinkle with rounded teaspoons cheese.
4. Repeat layering with remaining tortillas, sauce and cheese, ending with cheese.
5. Bake, uncovered, in preheated 350°F. oven 20 minutes, or until hot.
6. Remove tortilla stack to a serving platter; spoon sauce remaining in pan over the top.
7. Cut into wedges to serve.

Servings: 6

## Cheese Fondue

---

1	Clove Garlic, halved	2	tsp	Cornstarch
1 cup	Chicken Broth	1	dash	White Pepper
1 tsp	Lemon Juice	1	pinch	Nutmeg, grated
2 cup	Gruyere Cheese, grated	1/2		Loaf of Favorite Bread
2 cup	Cheddar Cheese, grated	2		Apples, sliced

### Procedure

---

- 1 Rub inside of fondue pot with cut garlic clove. Place pot on stove, pour in chicken broth and lemon juice, and cook over medium heat until bubbly. Turn heat to low, and gradually stir in cheeses with a wooden spoon. Blend in cornstarch, and continue to cook, stirring constantly. In about 2-3 minutes, mixture should be thick and smooth (do not allow fondue to boil.) Season with salt and pepper and nutmeg. Place fondue pot on its stand at the table, without the burner. Serve with bread cubes and apple slices.

Servings: 4

## Cheese Fudge

---

1	cup	(2 sticks) butter; softened	1/2	cup	Cocoa
8	oz	Pasteurized process cheese	1/2	cup	Non-fat dry milk
		--- cubed	2	tsp	Vanilla
1 1/2	lb	Powdered sugar	2	cup	Coarsely chopped nuts

### Procedure

---

- 1 In a large saucepan over medium heat melt butter and cheese, stirring frequently. Turn into a 9x9x2-inch pan. Chill until firm. Makes 3 pounds.

Servings: 3

## Cheese Garlic Biscuits

---

2	cup	Buttermilk baking mix (such as Bisquick)	1/4	cup	Butter; ( 1/2 stick) melted
			1/4	tsp	Garlic powder
			1/8	tsp	Dried parsley flakes
2/3	cup	Milk			
1/2	cup	Finely shredded cheddar cheese			

### Procedure

---

- 1 Preheat oven to 450 degrees. Mix baking mix, milk and cheese until soft dough forms. Beat vigorously for 30 seconds. Drop dough by spoonfuls onto ungreased cookie sheet.
- 2 Bake for 8 to 10 minutes or until light brown.
- 3 Combine butter, garlic powder and parsley flakes; brush over warm biscuits before removing from cookie sheet. (Use all the butter mixture.) Serve warm.

Servings: 12

Yield: 12 biscuits.

# Cheese Grits

## Procedure

---

- 1 cup coarse stone ground grits 4 cups water -salt to taste 2 Tblspns butter \*1/2 cup diced sharp cheddar cheese
- 2 Bring water to a boil, add the grits & salt, reduce heat to simmer and stir frequently. Cook for 30 - 40 minutes. Remove from heat and stir in the butter & cheese. Serve piping hot! NOTE\*\*\* Swiss, Monterrey jack, or any kind of cheese may be used. Cheese grits are great. There is nothing more to be said about them. They can eaten with any meal although the breakfast meal is the most common. This recipe is one I've used for years and all my relatives do too. Enjoy!

Servings: 4

## Cheese Hounds

---

10	Wieners	10	sl Bacon
10	Strips cheddar cheese	10	Wiener buns

### Procedure

---

- 1 Slit wieners lengthwise to make pockets. Stuff each pocket with a strip of cheese. Wrap each wiener with a slice of bacon and fasten ends with toothpicks. Broil 4 to 5 inches from heat, turning frequently, for 5 minutes or until bacon is crisp. Serve in buns.

Servings: 1

Yield: 10 Sandwiches

## Cheese Lasagne Casserole

---

1	Tbs	Salad oil	1/2	tsp	Pepper,seasoned
1		cn Tomatoes(28oz)	1/2	lb	Lasagne noodles,broad
1		cn Tomato sauce(8oz)			Water,salted
1		package Spaghetti sauce mix	3/4	lb	Mozzarella cheese,sliced
1/2	tsp	Garlic powder w/parsley	3/4	lb	Ricotta cheese
1	tsp	Salt,seasoned	1/2	cup	Parmesan cheese,grated

### Procedure

---

- 1 Heat salad oil in a large skillet. 2. Add tomatoes, tomato sauce, spaghetti sauce mix and seasonings; blend thoroughly. 3. Bring to a boil; reduce heat and simmer, uncovered, 25 minutes. Set aside. 4. Boil the tomato mixture in the bottom of a 12x8x2-inch baking dish; layer with a third of the lasagne noodles and a third each mozzarella, ricotta and tomato sauce. 5. Repeat layers 2 times, ending with tomato sauce; sprinkle with Parmesan cheese. 6. Bake, uncovered, in preheated 350°F. oven 30 minutes; let stand 10 minutes before cutting in squares.

Servings: 8

## Cheese Log

---

1/2 lb	New York Sharp Cheese	2 tsp	Worcestershire sauce
1/2 lb	Pimento cheese	1/4 tsp	Red pepper
1/2 lb	Cream cheese	2 Tbs	Mayonnaise
2	Garlic cloves	1/4 tsp	Salt

### Procedure

---

- 1 Grate cheese. Add all ingredients, chill a little and divide into thirds. Roll in paprika. Can be frozen.

Servings: 10

## Cheese Meatloaf

---

2	lb	Ground chuck	1/2	tsp	Pepper
1		md Onion, chopped	1/2	tsp	Garlic salt
2		Eggs, beaten	1 1/2	cup	Mozzarella cheese
12		Single crushed crackers	1		cn (12 oz) Italian tomato
1	cup	Milk			Sauce
1	tsp	Salt			

### Procedure

---

- 1 Combine ground chuck, onion, eggs, crackers, milk, salt, pepper and garlic salt in large bowl. Mix well. Add more milk, if dry. Turn ground chuck mixture onto long piece of waxed paper. Pat mixture into rectangle, about 6 x 13 x 1/4" thick. Spread mozzarella cheese over mixture to about 1" from edges. Start from one end and lift waxed paper and roll mixture into a log shape. Carefully, place in large oven-proof casserole dish, seam down. Pinch ends to seal. Pour tomato sauce over mixture. Bake 375 degrees for 1 to 1/2 hours or until middle is done.

Servings: 8

## Cheese 'n' Onion Bread

---

1	cup	Water	3	cup	Bread flour
1 1/2	Tbs	Butter	1	Tbs	Nonfat dry milk
1	Tbs	Sugar	1	cup	Cheddar cheese, shredded
1	tsp	Salt	1/4	cup	Red onions, minced
1/2	tsp	Garlic powder	1 1/2	tsp	Active dry yeast
1/8	tsp	Paprika			

### Procedure

---

- 1 Measure ingredients into baking pan. Insert baking pan securely into baking unit, close lid. 3. Select appropriate bread setting: Raisin Bread Dry Milk. 4. Push Start. You know the rest...try to wait until cool before slicing.

Servings: 12

## Cheese 'N Onion Bread ABM

---

1 1/4	cup	Milk	1/8	tsp	Paprika
2	Tbs	Butter	3 1/2	cup	Flour, bread
1	Tbs	Sugar	1		package Yeast; 2 to 3 tsp.
1	tsp	Salt	1	cup	Cheese, Cheddar; shredded
1/2	tsp	Garlic powder	1/3	cup	Onion, red; minced

### Procedure

---

- 1 Measure ingredients into baking pan according to order recommended by your machine.
- 2 Select "raisin bread" setting.
- 3 NOTE: 1-1/8 cups water and 1 tbsp. powdered milk may be used instead of 1-1/4 cup fresh milk.

Servings: 1

Yield: 1 1/2 lb.

## Cheese Pepper Bread

---

		1	tsp	Salt
1	Yeast	1 1/2	tsp	Pepper; freshly ground
1	tsp Sugar	1	cup	Swiss cheese; grated
1	Tbs Vegetable oil	1	cup	Water; warm
3	cup Bread flour			

### Procedure

---

- 1 Place ingreds. in order above in bread pan of B/M. Set for white bread or French Bread.

Servings: 1

Yield: 1 Loaf

## Cheese Please Casserole

---

1	cup	Grated cheddar cheese	1/2	cup	Chopped green pepper
1		cn (10 oz) mushroom soup	2		cn (8 oz) Pacific salmon
1/4	cup	Milk	1/2	cup	Cornflake crumbs
2	cup	Cooked rice	2	Tbs	Melted butter

### Procedure

---

- 1 In a saucepan gently heat 3/4 cup cheese with soup and milk, stirring constantly, until cheese melts. Combine rice and green pepper. In a greased 2-qt casserole, alternate layers of rice and flaked salmon, beginning with rice. Pour sauce over all. Ring casserole with crumbs mixed with melted butter. Place remaining cheese inside crumb ring. Bake at 350 F for 30-35 minutes.

Servings: 4

## Cheese Popovers

---

1	cup	All-purpose flour	2	Eggs; slightly beaten
1/4	tsp	Salt	1/4	cup Cheddar cheese; shredded
1	cup	Milk		

### Procedure

---

- 1 Preparation Time: 0:10 Combine all ingredients except cheese; beat at low speed of an electric mixer just until smooth. Stir in Cheddar cheese Place well-greased muffin pans in a 425 degree oven for 3 minutes or until a drop of water sizzles when dropped in them. Remove pans from oven; fill half full with batter. Bake at 425 degrees for 15 minutes. Reduce heat to 350 degrees, and bake an additional 18 to 20 minutes. Serve immediately. Yield: 1 dozen.
- 2 NOTE: Popovers bake into crusty, hollow shells that you can eat alone or fill with sweet or savory sauces. Once in the oven, they'll rise high over the muffin pans. They're leavened by eggs and the steam created by the initial high oven temperature. Resist the temptation to open the oven door as they bake, or they won't rise as high.

Servings: 12

## Cheese Potato Meat Loaf

---

Basic Meat Loaf; Recipe # 8  
Potatoes; Instant Mashed

1/4 cup Blue Cheese; Crumbled  
Bacon; Crisp & Crumbled

### Procedure

---

- 1 \* Use the measurements for 4 servings and prepare as the recipe Prepare the basic meat loaf recipe except -- mix in half of the cheese and shape the mixture into a loaf in an ungreased baking pan X 9 X 2-inches. Omit the catsup and bake as directed. Drain off the excess fat. Prepare the potatoes as directed on the package except -- stir in the remaining cheese. Spread the potatoes on the sides and top of the meat loaf. Sprinkle with the crumbled bacon and bake for an additional 10 minutes, or until the potatoes are lightly browned. Serve hot.

Servings: 6

## Cheese Sauce

---

2	Tbs	Butter or margarine	1/4	tsp	Dry mustard
2	Tbs	All-purpose flour	1/2	cup	(2 ounces) shredded sharp
1	cup	Milk			Cheddar cheese
1/4	tsp	Salt			

### Procedure

---

- 1 Melt butter in a 1-quart glass measuring pitcher in microwave oven (about 30 seconds at High). Add flour and blend to a smooth paste. Add milk gradually, stirring constantly.
- 2 Cook uncovered in microwave oven 4 minutes at High, or until thickened; stir vigorously after 2 minutes, then every 30 seconds.
- 3 Add salt, dry mustard and cheese to sauce; stir well. Cook uncovered in microwave oven 1 minute at High; stir.

Servings: 1

Yield: About 1 cup.

## Cheese Topped Meat Loaves

---

2	lb	Ground beef	2/3	cup	Milnot milk
2	cup	Soft bread crumbs	2		Eggs
3/4	cup	Chopped onion	1 1/2	tsp	Salt

### Procedure

---

- 1 Mix all of the above in one large bowl. Shape into 8 loaves. Place in ungreased cake pan. Bake at 350 degrees for 30 minutes. Top each loaf with American cheese and bake until cheese is melted.

Servings: 1

## Cheese, Bacon and Bread Bake

---

1 1/2	cup	A-P Flour	5 1/2	cup	Ricotta Cheese
1 1/2	tsp	Baking Powder	1/2	cup	Shredded Swiss Cheese
1/2	tsp	Baking Soda	3	Tbs	Milk
1/2	tsp	Dried Dillweed	2	tsp	Dijon-style Mustard
1/2	tsp	Finely Shredded Lemon Peel	1		Green Onion, Finely Chopped
8	oz	Carton dairy sour cream	1	Tbs	Snipped Parsley
8		Slices bacon			

### Procedure

---

- 1 In medium bowl combine flour, baking powder, baking soda, dillweed and peel. Stir in sour cream. On a floured surface knead dough till smooth. Cover; set aside. In a 10" oven-safe skillet cook bacon till crisp. Drain and crumble. Set aside. Cook skillet; wipe with paper towels. Press dough onto the bottom and 1/2" up the side of skillet; sprinkle with all but 2 T crumbled bacon. Combine cheeses, milk, mustard, onion and parsley; spread into skillet. Bake in a 400~ oven 25 minutes or till golden. Cool slightly. Cut into wedges; sprinkle with reserved bacon.

Servings: 8

## Cheeseburger Baked Potatoes

---

2 lb	Extra lean ground beef	2/3 cup	Hot milk
2	Large clove garlic, minced or pressed	4 Tbs	Butter or margarine, soft
2 Tbs	Vegetable oil	2 cup	Shredded Cheddar cheese
	Salt and pepper to taste		Chopped parsley or paprika, for garnish, optional
8	Large baking potatoes		

### Procedure

---

- 1 Preparation:
- 2 Crumble beef. Heat garlic and oil in skillet. Add the beef. Cook over medium to low heat until browned. Add salt and pepper. 2. Scrub the potatoes, pierce them. 3. Bake at 400 degrees F for 1 hour or until cooked through. 4. Cut a thin slice from top of each potato. Scoop out pulp, leaving a 1/4-inch shell. Place pulp in medium mixing bowl. 5. Arrange shells on a baking pan. 6. Add milk and butter to potato pulp. Whip until smooth and fluffy. Stir in half the cheese. Turn into pastry bag with fancy tip, if desired. 7. Fill potatoes with cooked ground beef. Press potato mixture decoratively over the meat or spoon over meat with teaspoon. Sprinkle with remaining cheese. 8. Return to oven. Bake for 10 minutes at 400 degrees F until cheese is melted. 9. Sprinkle with parsley or paprika, if desired and serve immediately.
- 3 Tips: These stuffed potatoes may be prepared ahead and refrigerated. If the potatoes are chilled, reheat at 350 degrees F for about 20 minutes or until heated through.
- 4 Good served with: Green salad, coleslaw or cauliflower salad, whole wheat bread and apple pie for dessert.

Servings: 8

## Cheeseburger Bites

---

1	Egg yolk; beaten	dash	Pepper
1/2 lb	Lean ground beef	6	sl Bread
2 Tbs	Grated onions	24 cup	Cheddar cheese
1/2 tsp	Salt		

### Procedure

---

- 1 In a bowl, combine egg yolk, ground beef, onion, salt and pepper. Shape mixture by teaspoonfuls into 24 balls. Remove crusts from bread; roll flat and cut into 1/2 inch rounds. Place meatballs on bread rounds; make a depression in each ball and fill with a cube of cheese, making sure bread is covered with meat mixture. Place on baking sheet. Broil in preheated oven about 5 inches from heat 3 - 5 minutes or until no pink remains. Garnish with ketchup, mustard, sliced green onions or sliced dill pickles if desired.

Servings: 12

## Cheesecake

---

1 cup	Sugar, granulated	1 cup	Graham Cracker Crumbs
2 lb	Cream Cheese	1/4 cup	Butter or Margarine
2	lg Eggs	1 1/4 cup	Oreo Cookie Crumbs
1 cup	Sour Cream	1/4 cup	Butter or Margarine
1 tsp	Vanilla	3 Tbs	Sugar, granulated
3 Tbs	Cornstarch		

### Procedure

---

- 1 In a small bowl, blend well the graham cracker crumbs, butter or margarine, and 3 tablespoons granulated sugar. Press the crumb mixture in the bottom of a greased 8" or 9" springform pan. Place the pan in the freezer to chill while you prepare the filling. In a mixer bowl, mix the cream cheese and sugar until smooth and light. I, myself, mix alternately 8 ozs. of the cream cheese and 1/4 cup of the sugar. This is just to ensure it is evenly mixed. When the cream cheese and sugar mixture is light and creamy, mix in the eggs, vanilla, and the cornstarch, making sure it is mixed well. It should be a nice light yellow color. Mix in the sour cream until well mixed. Pour the mixture into the prepared springform pan. Bake in a preheated 450 degree oven for 10 minutes. Reduce the temperature to 200 degrees and bake for another 45 minutes. Turn oven off and allow the cheesecake to cool in the oven with the door opened slightly for 2 1/2 to 3 hours. Remove sides from pan and chill in refrigerator for another 2 to 3 hours. Then slide the cheesecake off the bottom of your pan, if you wish.
- 2 \*\* You can use the Oreo Cookie Crumbs in place of the Graham Cracker Crumbs for a wonderfully delightful change. (This is the way that most of the people order it from me.)
- 3 \*\*\* Before placing the cheesecake in the oven for baking, I always sprinkle a bit of the crumbs on top for garnish. Really looks nice!
- 4 \*\*\*\* Last hint: I put a pan with about 2-3 inches of hot water on the bottom shelf. It helps to keep the cheesecake from cracking. Always bake the cheesecake on the middle shelf...NO LOWER!!!

Servings: 12

# Cheesecake

---

-

## Procedure

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- 1 ---FOR THE CRUST--- c All-purpose flour Egg; beaten tb Sugar /4 c Butter; melted
- 2 --FOR THE FILLING-- pk Cream cheese (8 oz) /2 c Sugar Lemon; juice of ts Vanilla extract tb Flour Eggs; beaten c Milk Cinnamon
- 3 Crust: Mix together all ingredients in a 9x9-inch baking pan. Pat bottom and sides to make an even layer. Refrigerate while preparing filling. Cream together cream cheese and sugar until fluffy. Add remaining ingredient except cinnamon, beating well until ingredients are completely blended. Pour over crust in pan. Sprinkle top with cinnamon. Bake in preheated 350~F oven 1 hour. Turn oven off, leaving door open halfway. Let cheesecake remain in oven 1/2 to 1 hour longer. If desired, make cherry cheesecake version by adding contents of 1 small can cherry pie filling in crust before adding filling. Bake as directed.

Servings: 12

## Cheesecake ( 3 Step Blueberry )

---

1	lb	Cream cheese, room Temperature	1	Graham cracker pie crust, 9 Inch, * see note
1/2	cup	Sugar	1	cn Blueberries in syrup, Pie Filling
1/4	tsp	Vanilla		
2		lg Eggs		

### Procedure

---

- 1 Using an electric mixer, mix cream cheese, sugar, vanilla until smooth and creamy. Add eggs and mix well. Pour into pie crust.
- 2 Spoon 1/4 to 1/3 of the pie filling on to the top. Gently swirl the blueberry with a toothpick.
- 3 Bake in preheated 350 degree oven for 40 minutes or until center is almost set.
- 4 Cool to room temperature and then refrigerate.
- 5 Serve topped with remaining pie filling.
- 6 NOTES : I made this in a regular size graham cracker crust since I did not have the larger 9 inch crust. It did fit - barely.

Servings: 8

## Cheesecake ( Black Forest )

---

- |           |                                    |       |                              |
|-----------|------------------------------------|-------|------------------------------|
| 1         | package 8 oz cream<br>cheese, soft | 1 cup | Cherry pie filling           |
| 1 1/4 cup | Cold milk                          | 1 cup | Whipped topping              |
|           |                                    |       | Grated chocolate for topping |
| 1         | package 4 oz chocolate<br>pudding  |       |                              |
| 1         | Graham cracker pie crust           |       |                              |

### Procedure

---

- 1 In bowl, with electric mixer, at medium speed, beat cream cheese until smooth; gradually blend in milk. Add pudding mix; beat at low speed for 1 minute, scraping bowl often. Beat at medium speed for 30 seconds. Spread into pie crust. Chill until firm, about 2 hours. Just before serving, spoon cherry pie filling over pie. Garnish with shipped topping and grated chocolate. Serve.

Servings: 6

## Cheesecake ( No Bake Pumpkin )

---

2 Tbs	Almond butter	2/3	cup	Maple syrup
2 Tbs	Water	1/4	cup	Almond butter
6 oz	Graham crackers	1	Tbs	Pumpkin pie spice
2 cup	Pumpkin, cooked & pureed	1	cup	Water
1	package Silken tofu, firm	1 1/2	Tbs	Agar powder

### Procedure

---

- 1 Lightly oil a 12" springform pan & set aside.
- 2 Mix together almond butter & water. Set aside. Grind graham crackers in a food processor into fine crumbs. Transfer to a large bowl & mix in the prepared almond butter-water mixture until coarse crumbs are formed. Press firmly into bottom of prepared pan & set aside.
- 3 Puree pumpkin, tofu, maple syrup, almond butter & spice. Set aside. Meanwhile, simmer water & agar in a small saucepan for 3 to 5 minutes, whisking constantly. Immediately add to pumpkin mixture & blend until smooth.
- 4 Pour this mixture into the waiting crust & smooth the top. Chill overnight.

Servings: 10

## Cheesecake Bars

---

1	cup	All purpose flour	1/2	cup	Libby's solid pack pumpkin
1/3	cup	Packed brown sugar			
5	Tbs	Softened butter	2		Eggs, lightly beaten
1/2	cup	Finely chopped pecans	1 1/2	tsp	Ground cinnamon
1		package 8 oz softened cream cheese	1	tsp	Ground allspice
			1	tsp	Vanilla
3/4	cup	Sugar			

### Procedure

---

- 1 Combine flour and brown sugar in medium bowl. Cut in butter to make a crumb mixture. Stir in nuts. Set aside 3/4 cup mixture for topping. Press remaining mixture into bottom of 8x8x1 1/2 " Pan. Bake in 350 preheated oven for 15 minutes. Cool slightly. Combine cream cheese, sugar, pumpkin, eggs, cinnamon, allspice, and vanilla in large mixer bowl. Blend until smooth. Pour over baked crust. Sprinkle with reserved topping. Bake an additional 30 to 35 minutes. Cool before cutting into 1x2 bars.

Servings: 1

Yield: 32 Bars

## Cheesecake Breadring

---

1	package Hot roll mix	1	Tbs	Vanilla
8	package Cream cheese; softened	1/2	cup	Sour cream
1/4	cup Sugar	2		Eggs
1/2	cup Sugar	6	Tbs	Butter; melted
1	Egg			

### Procedure

---

- 1 OVEN TEMP: 350 SOFTEN YEAAS FROM ROLL MIX IN 1/4 CUP WARM WATER. COMBINE THE MIX AND 1/4 CUP SUGAR. STIR IN THE YEAST, EGG, SOUR CREAM AND BUTTER. MIX WELL. PLACE DOUGH IN GREASED BOWL, TURNING ONCE. COVER AND CHILL 2 TO 3 HOURS. TURN DOUGH ONTO FLOURED SURFACE. ROLL THE DOUGH INTO A 18" CIRCLE. FIT INTO A 6 CUP MOLD RING, ALLOWING SOME DOUGH TO HANG OVER THE EDGES.(DOUGH WILL COVER THE CENTER HOLE.) BEAT CREAM CHEESE, SUGAR AND VANILLA TILL SMOOTH. ADD EGGS, ONE AT A TIME, BEATING WELL AFTER EACH ADDITION. POUR INTO MOLD. BRING DOUGH FROM SIDES OVER THE TOP OF FILLING. SEAL TO CENTER OF MOLD. CUT AN X IN THE DOUGH COVERING THE CENTER HOME. FOLD THE FOUR TRIANGLES BACK OVER TOP OF RING, SEALING TO OUTER EDGES. LET RISE UNTIL ALMOST DOUBLE, 1 TO 1 1/2 HOURS. BAKE 35 TO 40 MINUTES OR UNTIL WOODEN PICK INSERTED INTO FILLING COMES OUT CLEAN. COOL IN THE PAN 10 MIN. TURN OUT ON A RACK, SPRINKLE WITH CONFECTIONERS SUGAR AND SERVE.

Servings: 10

# Cheesecake Brownies

---

18 1/4	oz	German chocolate cake mix	8	oz	Cream cheese; soft
			1	cup	Sugar
			2		Eggs; beat
1		Egg; beat	1	tsp	Vanilla extract
1/2	cup	Butter or margarine; melt			
1	cup	Nuts; chop			
		TOPPING			

## Procedure

---

- 1 In a mixing bowl, combine cake mix, egg, butter and nuts; mix well. Press into a greased 13x9 baking pan; set aside. Combine topping ingredients in another bowl and beat until smooth. Carefully spread over batter. Bake at 350~ for 30 to 35 minutes or until golden brown. Cool on a wire rack. Store in the fridge.

Servings: 1

Yield: 2 Dozen

# Cheesecake Cake

---

Cake:		Glaze:	
1	package White cake mix	1 cup	Sour cream
1 cup	Sour cream	1 cup	Powdered sugar
3 oz	Cream cheese	1 Tbs	Lemon juice
3	Eggs		
6 oz	Lemonade, frozen concentrate		

## Procedure

---

- 1 Thaw lemonade. Mix cake ingredients with electric mixer until moistened, then beat at high speed for 4 min. Pour into greased and floured bundt pan. Bake 350 for 50-60 min. When cool drizzle the glaze over top: Make glaze by mixing all the glaze ingredients and beating until smooth.

Servings: 1

## Cheesecake Crust ( Baked Crumb )

---

**GRAHAM CRACKERS**  
**(ABOUT 16**

1 1/3 cup Graham crackers Crumbs  
1/4 cup Sugar

1/3 cup Margarine

1/3 cup Butter

### Procedure

---

- 1 VANILLA WAFERS (ABOUT 24 2- /4 c Margarine; --OR-- /4 c Butter /3 c Vanilla wafers Crumbs;
- 2 CHOCOLATE WAFERS (18 2-1/4- /3 c Margarine; --OR-- /3 c Butter /3 c Chocolate wafers Crumbs;
- 3 GINGERSNAPS (ABOUT 20 2-- /3 c Margarine; --OR-- /3 c Butter /3 c Gingersnaps crumbs;
- 4 ---ZWICHACH--- tb Margarine; --OR-- tb Butter /3 c Zwieback crumbs; /4 c Sugar;
- 5 CEREAL FLAKES (ABOUT 4 CUPS /2 c Margarine; /2 c Butter /3 c Corn Cereal flakes; --OR-- /3 c Wheat cereal flakes; /4 c Sugar;
- 6 Let butter or margarine soften. Place a long length of waxed paper on pastry board; stack crackers, or pour cereal, down center. Make double fold in paper; tuck ends under. Gently roll fine with rolling pin. In a 2 cup measuring cup, mix 1-1/3 cups of crumbs, sugar, and butter with fork until crumbly. Set aside 3 tablespoons (optional). With the back of spoon, press rest to bottom and sides of 9" pie plate, forming small rim. Bake at 375 F. for 8 minutes. Cool; fill; top with reserved crumbs.

Servings: 1

Yield: 1 Pie crust

## Cheesecake Crust ( Chocolate Wafer )

---

1 1/2 cup Chocolate wafer cookie crumbs      4 Tbs Butter; melted  
1 Tbs Sugar

### Procedure

---

- 1 Preparation Time: 0:18
- 2 Preheat oven to 350F. Mix together cookie crumbs, sugar and butter. Press into bottom and sides of a 9-inch pie pan. Bake 8 mins. Let cool before filling.
- 3 Note: Crust can also be used unbaked when recipes specify an unbaked -inch chocolate wafer crust. Prepare as directed above but do not bake crust.

Servings: 1

## Cheesecake Crust ( Cocoa Graham )

---

1 1/2 cup	Graham cracker crumbs	1/4 cup	Sugar
4	Tbs Butter; melted	1/2 cup	Unsweetened cocoa powder

### Procedure

---

- 1 Preparation Time: 0:05 In a medium bowl, mix together graham cracker crumbs, butter, sugar, and cocoa until well blended. Press firmly into bottom and up sides of 9-inch pie pan. Freeze while preparing pie filling and topping.

Servings: 1

## Cheesecake Dip

---

3 oz	Cream cheese; softened	2 cup	Coolwhip; (lite or reg.) thawed
2 Tbs	Sugar	1 tsp	Vanilla
3 Tbs	Milk		

### Procedure

---

- 1 Beat cheese, sugar & milk until well blended & smooth. Fold in whipped topping & vanilla. Chill until serving. Makes 2 cups. Serve with chilled fresh fruit: bing cherries, strawberries, grapes, etc. Also good for dunking pretzels, cake cubes or fancy cookies.
- 2 This next salad is good--but you will need to increase proportions accordingly.

Servings: 1

Yield: 2 Cups

# Cheesecake Pecan Pie

---

8	oz	Cream cheese, softened	1 1/2	cup	Pecan halves
1		Egg	2		Slightly beaten eggs
1/3	cup	Sugar	1/4	cup	Sugar
1	tsp	Vanilla	2/3	cup	Light corn syrup
1		Unbaked 9 inch pie shell	1/2	tsp	Vanilla

## Procedure

---

- 1 Combine cream cheese, egg, 1/3 cup sugar, and 1 teaspoon vanilla. Beat until light and fluffy. Spread over bottom of pie shell. Arrange pecans on the cream cheese mixture. Mix remaining eggs, sugar, corn syrup, and vanilla, stirring well. Carefully pour over the pecans.
- 2 Bake at 375 degrees for 40 to 45 minutes or until done.

Servings: 1

## Cheese-Cherry-Pie

---

### Crust:

1 1/2 cup Flour  
 1 1/2 tsp Sugar  
 1/2 tsp Salt  
 1/2 cup Salad Oil  
 2 Tbs Milk, cold

### Filling:

1 lb Cottage Cheese  
 1 cup Sour Cream  
 2 Eggs,beaten  
 1/2 cup Sugar  
 2 tsp Cornstarch  
 1 cn Cherry Pie Filling

### Procedure

---

- 1 Crust: Mix flour, salt,sugar together in 8 inch pieplate, in measuring cup mix milk with oil, with fork, beat until blended well ;add to flourmix at once and start mixing all together with fork, until it is damp, than ,with fingers, spread out the dough over the whole pieplate. Prick entire surface a couple times with fork. Filling: Put cottage cheese in blender and blend until smooth, mix in sour cream, eggs, sugar and cornstarch. Blend all well. Spread filling over crust and bake in 350 degrees F, oven for 50 minutes. Cool; than spread the piefilling on top. Refridgerate until serving. This is a low fat version of cheese cake and you can put blueberry pie filling on top if you want too. Recipe came from my mother- in- law from Ohio.

Servings: 6

## Cheese-Garlic Biscuits

---

- |                    |                         |
|--------------------|-------------------------|
| 1 cup Milk         | 2 cup Self-rising flour |
| 1/3 cup Mayonnaise | Garlic powder           |
| 1 Tbs Sugar        |                         |

### Procedure

---

- 1 Beat all ingredients together until smooth and completely combined not over 1 minute. Streak dough with 1/4 cup grated cheddar cheese.
- 2 Drop batter evenly among 10 paper lined muffin cups. Drizzle the top of each with 1 tsp. melted margarine or butter, and dust each with a scant amount of garlic powder, plus 1 scant teaspoon of additional grated cheese.
- 3 Bake at 350F for 25-30 minutes or until golden brown and tripled in size. Cool in pan on rack for 30 minutes.

Servings: 10

# Cheese-Ham Casserole

---

1	package Green beans,French cut(10oz)	2	cup Ham,cooked,chopped
		2	Eggs,hard-cooked,chopped
4	Tbs Butter	1	cup Cheddar cheese,shredded(4oz)
1/4	cup Onion,minced	2	Tbs Pimiento,chopped
4	Tbs Flour,all-purpose	1	Tbs Parsley,chopped
1/2	tsp Salt	1/2	cup Croutons,herb-flavored,crush
1 1/2	cup Milk		

## Procedure

---

- 1 Cook beans according to package directions; drain and reserve 1/2 cup liquid.
- 2 Melt butter in a 2-quart saucepan; saute onion.
- 3 Stir in flour and salt until well blended.
- 4 Remove from heat; stir in milk and reserved 1/2 cup liquid.
- 5 Heat to a boil, stirring constantly; boil and stir 1 minute.
- 6 Remove from heat; stir in ham, eggs, cheese, pimiento andparsley.
- 7 Place beans in baking dish; cover with ham sauce and sprinkle croutons over top.
- 8 Bake in preheated 350°F. oven 20 to 25 minutes.

Servings: 8

## Cheese-Herb Pretzels

---

1	cup	Flour	1/4	tsp	Oregano
2	Tbs	Parmesan cheese	1/2	cup	Butter
1/2	tsp	Garlic powder	1	cup	Sharp cheddar cheese, shred
1/4	tsp	Basil	2 1/2	Tbs	Water, cold
1/4	tsp	Rosemary			

### Procedure

---

- 1 -----
- 2 In a large bowl, stir together flour, Parmesan cheese, garlic powder, basil, rosemary, and oregano. Using a pastry blender, cut in butter until mixture resembles fine crumbs. Stir in cheddar cheese. Sprinkle water over flour mixture, 1 T. at a time, stirring lightly with a fork until dough holds together. Gather dough into a ball. Divide dough in half, then cut each half into 12 equal pieces. (If dough is soft, wrap in plastic wrap and refrigerate until firm.) Place each piece of dough on lightly floured board; roll with your palms to make an 11-inch rope. Twist each rope into a pretzel shape. Place on ungreased baking sheets. Bake at 425 degrees until golden brown (12 to 15 minutes). Transfer to racks; let cool completely. Wrap airtight; store at room temperature for up to 2 days, in freezer up to 1 month. Recrisp before giving by arranging (still frozen) on baking sheets and bake in 350 degree oven until hot (5 to 7 minutes).

Servings: 1

Yield: 2 Dozen

# Cheesehorns

## Procedure

---

- 1 1/8 g Whole Wheat Flour 1/8 g White Flour ml Milk and Watermix ts Honey  
pk Yeast ts Salt Mixed Herbs sl Cheese (Your choice)
- 2 Mahe a yeastdough and let it rise. 2.Roll out dough thinly and cut into 12  
squares. 3.Put a slice of cheese on each square and sprinkle some mixed herbs  
over all. 4.Roll up the squares from one side into little horns, bend a little.  
5.Put them on a cookiesheet and let them rise once more. 6.Brush with a little  
milk and bake at 325 C ca. 25 minutes.

Servings: 12

# Cheese-Potato Meat Loaf

---

- |         |                             |   |                            |
|---------|-----------------------------|---|----------------------------|
| 1       | x Basic Meat Loaf; Recipe # | 1 | x Potatoes; Instant Mashed |
| 8       |                             | 1 | x Bacon; Crisp & Crumbled  |
| 1/4 cup | Blue Cheese; Crumbled       |   |                            |

## Procedure

---

- 1 \* Use the measurements for 4 servings and prepare as the recipe Prepare the basic meat loaf recipe except -- mix in half of the cheese and shape the mixture into a loaf in an ungreased baking pan X 9 X 2-inches. Omit the catsup and bake -----
- 2 Title: Crunchy Chicken-Cheese Bake Servings: 8
- 3 Skinless, boneless chicken -breast halves Slices swiss cheese, cut -in half cn Cream of chicken soup Thin tomato slices T Butter, melted /2 c Herb seasoned stuffing Hot cooked rice
- 4 Crush the herb seasoned stuffing.
- 5 In a 3 qt baking dish, place the chicken. Top with cheese.
- 6 Stir soup and spread over cheese; top with tomato. Combine butter and stuffing. Sprinkle over tomato.
- 7 Bake at 400F 25 minutes or until chicken is no longer pink. Serve over hot rice. Garnish with fresh oregano if desired.

Servings: 6

## Cheese-Puff Potatoes

---

- |     |  |   |                           |
|-----|--|---|---------------------------|
| 1   | Baked potato (scrubbed,<br>pierced with a fork and<br>Baked 3/4 - 1 hour at 450oF) | 1 | Egg                       |
|     |  | 2 | Tbs Shredded mild cheese* |
| 1/2 | tsp Butter (optional)  | 1 | tsp Wheat germ            |

### Procedure

---

- 1 When you're cooking baked potatoes for yourself, throw an extra one in the oven to make this for baby. And, if you have a baby who is allergic to eggs, just skip the eggs and double the amount of milk.
- 2 Scoop potato out and mash in a bowl. Whip egg in a separate bowl and add to potato mixture. Beat in butter, milk, cheese and add wheat germ. Carefully spoon back into potato shell, and fold a small piece of foil around bottom of potato to prevent leakage.
- 3 Place in preheated, 350 o oven for 15 minutes.
- 4 To make ahead, cover and refrigerate without baking. When ready to serve, place uncovered potato in 350 o oven for 20 minutes.
- 5 \*for older babies
- 6 Serves 2-4

Servings: 2

## Cheese-Shrimp Chowder

---

3	Medium potatoes, peeled, diced	8 oz	Process Cheddar cheese, shredded
1 cup	Sliced celery with tops	1	cn (4 1/2 oz) tiny shrimps, undrained
1	Large onion, chopped		
2 cup	Boiling water	4 Tbs	Dry sherry
1/4 tsp	Pepper		Salt to taste
1	cn Evaporated milk		Chopped parsley

### Procedure

---

- 1 Put potatoes, celery, onion and boiling water in cooker. Cover and cook on low 10 to 12 hours (high, 3 to 4 hours) or until potatoes are tender. Stir in pepper, evaporated milk, cheese and shrimps during last hour. When ready to serve, stir in sherry and salt. Sprinkle with parsley. Makes about 2 quarts.

2 [] '

Servings: 1

Yield: 2 Quarts

## Cheese-Stuffed Mushrooms

---

2	lb	Large mushrooms (about 40)	3	Tbs	Minced parsley
1/2	cup	Grated Romano cheese	1	tsp	Salt
3/4	cup	Dry bread crumbs	1/2	tsp	Freshly ground black pepper
1/2	cup	Grated onion	1/2	tsp	Oregano
2		Cloves garlic, minced	3/4	cup	Olive oil

### Procedure

---

- 1 Wash but do not peel mushrooms. Remove stems and chop. Mix all ingredients except mushrooms and oil. Stuff mushroom caps. Pour a little oil into baking pan; arrange mushrooms in pan. Pour remaining oil over each one. Bake at 350F for 25 minutes. Serve.

Servings: 1

## Cherry Cheese Bars

---

### CRUST

		1/2 cup	Brown sugar, firmly packed
1	cup	Walnut pieces, divided	1/2 cup Butter Flavor Crisco
1 1/4	cup	All purpose flour	1/2 cup Flake coconut

### Procedure

---

- 1 ---FILLING--- pk Cream cheese, 8 oz. each - softened /3 c Granulated sugar  
Eggs ts Vanilla cn Cherry pie filling ( 21 oz )
- 2 Preparation Time: 15 Minutes Bake Time: 45 Minutes
- 3 Heat oven to 350. Grease a 13 x 9 x 2 inch pan with Butter Flavor Crisco. Set aside.
- 4 Chop 1/2 cup nuts coarsely for topping. Set aside. Chop remaining /2 cup finely.
- 5 For Crust: combine flour and brown sugar. Cut in Butter Flavor Crisco until fine crumbs form. Add 1/2 cup finely chopped nuts and coconut. Mix well. Remove 1/2 cup. Set aside. Press remaining crumbs into bottom of pan. Bake at 350 for 12 to 15 minutes, until edges are lightly browned.
- 6 For Filling: beat cream cheese, granulated sugar, eggs, and vanilla in small bowl at medium speed of electric mixer until smooth. Spread over hot baked crust. Return to oven. Bake 15 minutes longer.
- 7 Spread cherry filling over cheese layer. 6. Combine reserved coarsely chopped nuts and reserved crumbs. Sprinkle evenly over cherries. Return to oven. Bake 15 minutes longer. Cool. Refrigerate several hours. Cut into bars about 2 x 1 1/2 inches.
- 8 Makes 36 bars.
- 9

Servings: 1

Yield: 36 Cookies

## Cherry Cheese Cake Delight

---

### Graham crust:

1 3/4 cup Crushed graham crackers  
 1/2 cup Melted butter or margarine  
 2 Tbs Sugar

### Filling:

8 oz Softened creamed cheese  
 1 cup Powdered sugar  
 2 package Dessert topping mix  
 1 cup Milk  
 1 cn Cherry pie filling; 21 oz

### Procedure

---

- 1 Graham Crust: Mix together ingredients. Press into 8" x 12" loaf pan and bake for 15 minutes at 350 degrees. Filling: Mix creamed cheese and powdered sugar. In a separate bowl, mix the rest of the ingredients. Add this mixture to the creamed cheese mixture and pour into cooled graham cracker crust. Chill mixture for several hours. When firm, top with one can of cherry pie filling.

Servings: 1

## Cherry Cheesecake Ice Cream \*

---

		1	Tbs	Vanilla
3 oz	Cream cheese; softened	1/2	tsp	Almond extract
1	cn Sweetened condensed milk	17	oz	Dark sweet cherries; pitted well drained -OR-
2 cup	Half & half			
2 cup	Whipping cream, unwhipped	10	oz	Maraschino cherries; drained chopped

### Procedure

---

- 1 In large mixer bowl, beat cream cheese until fluffy. Gradually add sweetened condensed milk until smooth. Add remaining ingredients; mix well. Pour into ice cream freezer container. Freeze according to manufacturer's directions. Makes 1-1/2 quarts.

Servings: 1

## Cherry Cheesecake Muffins

---

1/3 cup	Cream cheese	2 tsp	Baking powder
2 Tbs	Icing sugar	1/4 tsp	Salt
1/3 cup	Butter, softened	2/3 cup	Milk
2/3 cup	Packed brown sugar	1/3 cup	Whole cherry jam
1	Egg	2 Tbs	Pecans, finely chopped
1 tsp	Grated orange rind		Optional
2 cup	All-purpose flour		

### Procedure

---

- 1 Blend cream cheese with icing sugar; set aside. Cream together butter and brown sugar; beat in egg and orange rind. Combine flour, baking powder and salt; add to creamed mixture alternately with milk, stirring until just blended. Do not overmix.
- 2 Spoon into large greased muffin tins, filling halfway to top. Add 1 ts of the cream cheese mixture and 1 ts of the jam to each; top with remaining batter. Sprinkle with nuts. Bake in 375 F over for 25-30 minutes or until firm to the touch. Remove immediately from tins.

Servings: 12

## Cherry Cream Cheese Pie

---

1	Pie shell (graham cracker)	1/2 tsp	Vanilla (or to taste)
8 oz	Cream cheese	4 oz	Whipped cream
1/2 cup	Sour cream	14 oz	Cherry pie filling (1 can)
1/3 cup	Granulated sugar		

### Procedure

---

- 1 Cream together the cheese and sour cream. Fold in sugar gradually. Add vanilla and mix well. Fold in whipped cream. Pour into pie shell and chill for at least 3 hours.
- 2 Pour excess syrup from the can of cherry pie filling. Leave some, but you certainly don't need all of it. The sauce should cover the cream cheese mix, but the cherries shouldn't be drowning in it. Pour pie filling on top. Serve cold.
- 3 NOTES:
- 4 \* A simple cherry cream cheese pie -- My wife makes this for me periodically, and it is always delicious. No baking is required, and it is very easy to make. Yield: Makes one pie.
- 5 \* If you don't have the time to sit around for 3 hours waiting for the pie to chill, make the cream cheese filling the night before and let the pie chill overnight.
- 6 \* We prefer to use non-dairy whipped cream substitute. We usually use the same brand name ingredients for best results: Philadelphia cream cheese, Breakstone's sour cream, Cool-whip and Comstock cherry pie filling.
- 7 Difficulty: easy. Time: 20 minutes preparation, 3 hours chilling. Precision: approximate measurement OK, especially with the vanilla.

Servings: 1

Yield: 1 Pie

## Cherry Crescent Cheesecake Cups

---

1	package Cream cheese, 8 oz.	1/4	cup	Chopped almonds
1	Egg	1	tsp	Almond extract
1	cup Powdered sugar	1	cn	Crescent rolls , 8 oz.

### Procedure

---

- 1 -----TOPPING----- c Cherry pie filling tb Amaretto or cherry brandy tb  
Margarine
- 2 Heat oven to 350F. Grease 8 muffin cups. In medium bowl, combine cream cheese and egg until smooth. Add powdered sugar, almonds and extract; mix well. Separate dough into 4 rectangles; firmly press perforation to seal. Press or roll each rectangle into an 8x4-inch rectangle. Cut each in half crosswise to form 8 squares. Press each square into bottom of prepared muffin cup, leaving corners of each square extended over sides of cup. Place about 1/4 cup cream cheese mixture in center of each square. Bring 4 corners of each square together in center of cup and firmly press points together to seal. Bake at 350F for 18 to 23 minutes or until golden brown. Immediately remove from muffin cups. In small saucepan, combine topping ingredients; cook over low heat until bubbly and margarine melts. Serve over warm desserts. Refrigerate leftovers. Makes 8 servings.

Servings: 8

## Chicken-Cheese Canapes

---

20 x Minutes preparation time

10 x Minutes cooking time

### Procedure

---

- 1 -INGREDIENTS- c Chopped cooked chicken /4 c Mayonnaise Scallions; minced /2 ts Dried basil /4 ts Dried thyme /4 ts Freshly ground pepper /2 c Swiss cheese; grated /2 c Parmesan cheese; grated English muffins; split
- 2 Preheat oven to 350F. In a medium-siz bowl, combine chicken, mayonnaise, and scallions. Blend in basil, thyme, and pepper. Add Swiss cheese and 2 tablespoons of the Parmesan. Blend well.
- 3 Spread chicken mixture over English muffin halves, dividing evenly. Sprinkle remaining parmesan cheese. Arrange on a foil-lined baking sheet and bake about 10 minutes, until lightly browned on top.
- 4 Cut muffins into quarters and serve hot.
- 5 Charring off the Ol' Point!
- 6

Servings: 32

## Chile and Cheese-Stuffed Chiles

---

8	Anaheim Chiles	7	oz	Can Diced Green Chiles
10	oz Monterey Jack Cheese shredded	1/2	cup	Heavy Cream
2/3	cup Dry Bread Crumbs	1/2	tsp	Salt
2	Eggs; beaten	1/2	tsp	Ground Pepper

### Procedure

---

- 1 Preheat the oven to 350F. Line a 9 x 13" baking pan with foil. Drop the Anaheims into a large pot of boiling salted water; bring back to a boil, and blanch for 5 minutes. Drain and let cool. Toss together the cheese and bread crumbs in a bowl. Stir in the eggs and canned chiles, then the cream. Season with salt and pepper. The mixture will be quite stiff; this is OK.
- 2 Carefully cut a slit the length of each pepper to make a pocket for the stuffing. Shape 1/4 cup blobs of the cheese mixture into rough log shapes and insert in the chiles. Place chiles stuffed-side up in the pan. Cover with foil and bake for 20 minutes. Remove the foil and bake 10 minutes longer.
- 3 Per Serving: 505 calories, 25 g protein, 22 g carbohydrate, 36 g fat, g saturated fat, 212 mg cholesterol, 824 mg sodium, 2 g fiber.

Servings: 4

## Chile Cheese Tomatoes

---

3	Large, firm tomatoes	1 Tbs	Flour
1 cup	Sour cream	2 Tbs	Chopped green onions
1/2 tsp	Salt	2 Tbs	Chopped green chilies
1/4 tsp	Pepper	1 cup	Grated Longhorn cheese

### Procedure

---

- 1 Cut tomatoes into thick slices. Mix remaining ingredients, except cheese, in small bowl and stir until well mixed. Place tomato slices in broiler pan or shallow baking dish. Spoon sour cream mixture evenly over tomato slices and top with grated cheese. (This may be done early in the day and refrigerated.) Just before serving, broil tomatoes about 4 minutes or until cheese is bubbly and golden brown. Tomatoes will be just warm.

Servings: 6

## Chili Cheese Burgers

---

1 1/2	lb	Ground Beef	1/4	tsp	Pepper
1/4	cup	Onion; Finely Chopped, 1 sm.	1/4	tsp	Red Pepper Sauce
1	tsp	Chili Powder	1	dash	Cayenne Red Pepper
1	tsp	Worcestershire Sauce	6		Cheddar Cheese Slices; *
3/4	tsp	Salt	2	Tbs	Green Chiles; Canned,Chopped
1/4	tsp	Garlic Salt			

### Procedure

---

- \* Each cheese slice should be 2 X 2-inches. Mix all the ingredients together except the cheese slices and chiles. Shape the mixture into 12 thin patties, each about 3 1/2-inches in diameter. Place 1 cheese slice and 1 tsp of the chiles on each of 6 patties. Top with the remaining 6 patties sealing the edges firmly. Broil or grill the patties 4-inches from the heat, turning once, until the desired doneness is reached, about 10 to 15 minutes.

Servings: 6

## Chili-Cheese Bread

---

3 cup Monterey Jack Cheese; Grated    1 cup Mayonnaise  
4 oz Chiles; Chopped, \*                      1 French Bread; Loaf, Unsliced

### Procedure

---

- 1 \* You can use one can of sweet green chiles or jalapenos that have been chopped.

++++  
++++ Mix the cheese, peppers, and mayonnaise, blending well. Spread on the cut surface of the French bread, which has been sliced in half horizontally. Bake at 350 degrees F for 20 to 30 minutes and cut into thick slices and serve hot.

Servings: 6

## Chili-Cheese Corn Bread

---

1	cup	+ 2 tb yellow cornmeal	1 1/4	cup	Buttermilk
2	tsp	Baking powder	1		Egg + 1 egg white; lightly beaten
1/2	tsp	Baking soda			
1/2	tsp	Salt	1/4	cup	Sharp cheddar cheese
1/4	cup	Whole wheat flour	2	Tbs	Mild green chili;* chopped or to taste

### Procedure

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- 1 \*In New Mexico...it's spelled chile..
- 2 Preheat oven to 450 degrees. Coat an 8" square baking pan with non stick cooking spray and dust with 2 tablespoon of cornmeal. Sift into a large bowl the remaining cornmeal, baking powder, baking soda, salt and flour. In another bowl combine buttermilk, eggs, cheese and chili or chile, then stir into the dry ingredients. Pour batter into the prepared baking pan and place in upper third of oven. Bake 10 minutes or until dough is firm in center. Makes 12 (2") pieces.
- 3 Food Exchange per serving: 1 STARCH/BREAD EXCHANGE + 1/2 FAT EXCHANGE CHO: 28mg; CAR: 28mg; 4g; PRO: 4g; mg; FAT: 2g;

Servings: 1

Yield: 12 Sweet ones

## Chili-Cheese Jubilee

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1	Onion,medium,chopped	1	cup	Light cream
2	Tbs Butter	1		package Corn chips(6oz)
1	cn Tomato sauce(8oz)	8	oz	Monterey Jack cheese,cubed
1	package Chili seasoning mix	1	cup	Dairy sour cream
1/2	cup Water	1/2	cup	Cheddar cheese,grated
2	Eggs			

### Procedure

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- 1 Saute onion in butter. 2. Add tomato sauce, chili seasoning mix and water; simmer, uncovered, 5 minutes. 3. Mean while, beat eggs slightly; add cream, mixing well. 4. Remove tomato-chili mixture from heat; add egg-cream mixture slowly, stirring constantly. 5. Place half the package of corn chips in the bottom of a 1 1/2-quart casserole; add half the Monterey Jack cheese and cover with half the sauce. 6. Repeat layers once. 7. Top with sour cream; sprinkle with grated Cheddar cheese. 8. Bake, uncovered, in preheated 325°F. oven to 30 minutes.

Servings: 6

## Chilie Cheese Bread

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2 1/2	tsp	Yeast	4	Tbs	SACO dry buttermilk
3 1/4	cup	Bread flour	1	Tbs	Vital wheat gluten
1	tsp	Baking powder	1/4	cup	Warm water
1	tsp	Salt	1 1/4	cup	Sharp cheddar; lg cubes (have at room temp)
1	Tbs	Sugar	1	cn	Canned chopped green chilies; well-drained; *

### Procedure

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- 1 I usually squeeze the chilies between a couple of layers of paper towels to get rid of the excess moisture. If you don't want to use green chilies, add about 1/2 tsp. of ground red pepper. Pour in all ingredients (EXCEPT cheese and chilies) in the order listed (or if your machine takes wet ingredients first, reverse the order) Select white bread and push "Start". After the first knead, at the beeps, add the chilies and the cheddar cheese. When the bread is finished baking brush on some margarine or butter to the crust. I really enjoy this best toasted. The original recipe is in the DAK catalog. I just added some things to it to give it a little more zip.

Servings: 1

Yield: 1 Loaf

## Chinese Cabbage and Sheeps Cheese

---

9	oz	Onion		Salt, Pepper
4	Tbs	Olive Oil	29	oz Chinese Cabbage
2		Sprigs of fresh Thyme	8	oz Sheeps Cheese
2/3	Tbs	Wine Vinegar		

### Procedure

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- 1 Peel and chop onions. 2. Heat oil in a skillet and saute the onions in it and with the oil put in a bowl. 3.Chopp the thyme finely and mix together ,with the vinegar, under the onion mix. 4.Season with salt and pepper. 5.Clean cabbage and cut into small stripes;add to bowl. 6.Break cheese into small pieces and add to bowl 7.Let stand for one hour, taste and season again if nessesary

Servings: 4

## Chocolate Almond Cheesecake

---

1 1/4 cup	Graham cracker crumbs	3	Eggs
1 1/2 cup	Sugar; divided	1 1/2 tsp	Almond extract; divided
1/2 cup	Cocoa + 2 t.; divided	1 cup	Heavy cream
1/4 cup	Butter or margarine; melted	1/4 cup	Confectioner's sugar
		1/4 cup	Almonds; sliced, toasted
2	package Cream cheese; softened, 8 oz		
1 cup	Sour cream		

### Procedure

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- 1 Preparation Time: 0:50
- 2 Combine crumbs, 1/4 cup sugar, 2 T. cocoa, and butter; mix well. Press into the bottom of a 9 inch springform pan; chill. In a mixing bowl, beat the cream cheese, sour cream and remaining sugar until smooth. Add eggs, one at a time, beating well after each addition. Stir in 1 teaspoon of extract and remaining cocoa. Pour into crust. Bake at 350 for 45 to 50 minutes or until the center is almost set. Cool completely. Refrigerate at least 8 hours. In a mixing bowl, whip cream until it mounds slightly. Add confectioners' sugar and remaining extract; continue whipping until soft peaks form. Spread evenly over cheesecake. Sprinkle with almonds. Store in refrigerator.

Servings: 12

## Chocolate Amaretto Cheesecake

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1 1/2	cup	Chocolate wafer crumbs	4		Eggs
1/3	cup	Heavy cream	6	Tbs	Butter, softened
1	cup	Blanched almonds, lightly	2	cup	Sour cream
1/2	cup	Amaretto	24	oz	Cream cheese, softened
		Toasted and chopped	1	Tbs	Sugar
2	tsp	Vanilla	1	cup	Sugar
1/3	cup	Sugar	1	cup	Blanched almonds, lightly toasted and chopped

### Procedure

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- 1 -GARNISH-+ ~ Preheat oven to 375. Combine crumbs, almonds, sugar and butter. Pat mixtur on bottom and sides of a 10 inch springform pan. cream together the cream cheese, sugar, heavy cream, liqueur, and 1 t vanilla. Beat in eggs, 1 at a beating well after each addition. Beat mixture until light. Pour into cru lined pan. Bake in middle of oven for 1 1/2 hours or until top of cake cra and knife inserted in middle comes out clean. Let stand on rack 5 minutes. Combine sour cream, 1 t vanilla, and sugar. Mix well and spread evenly ove cake. Bake for 5 more minutes. Place on rack and let cool completely. cove lightly with wax paper and let chill overnight. When ready to serve, remov sides from pan and garnish with toasted almonds around outer edge and on to of cake. Hope this fills the bill.

Servings: 12

## Chocolate Cappucino Cheesecake

---

1	cup	Chocolate wafer crumbs	1/4	tsp	Salt
1/4	cup	Softened butter	2	tsp	Instant espresso coffee
2	Tbs	Sugar			Dissolved in 1/4 cup hot water
1/4	tsp	Cinnamon			
24	oz	Cream cheese; room temp	1/4	cup	Coffee liqueur
1	cup	Sugar	2	tsp	Vanilla extract
3		lg Eggs	1	cup	Whipping cream
8	oz	Semi-sweet chocolate	2	Tbs	Powdered sugar
2	Tbs	Whipping cream	2	Tbs	Coffee liqueur
1	cup	Sour cream			

### Procedure

---

- 1 Combine chocolate wafer crumbs, butter, sugar and cinnamon, mixing well. Butter sides and bottom of 8-inch springform pan. Press crumb mixture into pan. Set aside. Beat cream cheese until smooth. Gradually add sugar, mixing until well blended. Add eggs, one at a time. Beat at low speed until very smooth. Melt chocolate with cream over boiling water, stirring until smooth. Add to cheese mixture, blending well. Add sour cream, salt, coffee, liqueur, and vanilla, beating until smooth. Turn into prepared pan. Bake in center of oven at 350F for minutes, or until sides are puffed. Center will be soft but will firm up with chilled. Turn oven off; leave door ajar. Allow cake to cool in oven for 45 minutes. Cover and chill for 12 hours. Remove sides of pan.
- 2 Whip cream with powdered sugar and liqueur. Garnish cake with mounds of whipped cream and chocolate leaves or chocolate espresso beans (optional).

Servings: 1

# Chocolate Caramel Cheesecake

---

-----crust-----		1	cup	Peanuts; chopped	
1 1/4	cup	Graham cracker crumbs	16	oz	Cream cheese
1/4	cup	Melted butter	1/2	cup	Sugar
-----filling-----		2		Eggs	
1		package Caramels; (14 oz. size)	1	tsp	Vanilla
5	oz	Evaporated milk	3/4	cup	Semisweet chocolate; melted

## Procedure

---

- 1 Combine graham cracker crumbs and melted butter. Press crumb mixture evenly on bottom and 1 inch up sides of a 9-inch springform pan. Bake at 350 for 6 to 8 minutes. Cool Combine caramels and m heat until melted, stirring often. Pour over graham cracker crust. Sprinkle pecans evenly over caramel layer and set aside.
- 2 Beat cream cheese at high speed with electric mixer until light and fluffy. Gradually add sugar, mixing well. Add eggs one at a time, beating well after each addition. Stir in vanilla and melted chocolate, beat until blended. Pour over pecan layer.
- 3 Bake at 350 for 30 mins. Remove from oven and run knife around edge of pan to release sides. Let cool to room temperature.
- 4 Cover and chill 8 hours.

Servings: 1

## Chocolate Caramel Pecan Cheesecake

---

2	cup	Cookie crumbs	16	oz	Cream cheese; softened
6	Tbs	Butter or margarine	1/2	cup	Sugar
14	oz	Caramels	2		Eggs
5	oz	Evaporated milk	1/2	cup	Semisweet chocolate chips melted
1	cup	Pecans; chopped	1	tsp	Vanilla

### Procedure

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- 1 Mix crumbs and butter, press onto bottom and sides of 9-inch springform pan. Bake 10 minutes.
- 2 Microwave caramels and milk in small bowl on high for 4 - 5 minutes or until melted, stirring every minute.
- 3 Pour over crust. Top with pecans.
- 4 Beat cream cheese and sugar until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate and vanilla. Pour over pecans.
- 5 Place pan on cookie sheet.
- 6 Bake 45 minutes. Loosen cake from rim of pan, cool before removing rim of pan. Keep refrigerated. Garnish with whipped cream.

Servings: 1

## Chocolate Cheesecake #3

---

3/4 cup	Graham cracker crumbs finely crushed	3 8 oz	package cream; cheese,
		3	Egg yolks
1 Tbs	Sugar	2 tsp	Vanilla
2 Tbs	Butter; melted	1/4 tsp	Salt
1	package Chocolate pudding; and pie filling	3	Egg whites
		1 cup	Sour cream
3/4 cup	Sugar		
1 cup	Milk		
1	Square unsweetened chocolate		

### Procedure

---

- 1 Combine graham cracker crumbs, sugar and melted butter. Press on bottom and
- 2 Beat cream cheese until fluffy. Beat in yolks, vanilla, salt and pudding. Fold in egg whites. Cool 4 hours. Spread top with sour cream.

Servings: 1

## Chocolate Cheesecake #4

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-----crust-----		24	oz	Cream cheese; softened	
1/3	cup	Butter or margarine	1	cup	Granulated sugar
1 1/2	cup	Graham cracker crumbs; * see note	4		Eggs
			1	cup	Sour cream
1/4	cup	Granulated sugar	2	cup	Semisweet chocolate chips
1/4	cup	Cocoa	1/2	cup	Butter or margarine
-----filling-----					

### Procedure

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- 1 \* you can substitute 2 cups of oreo or chocolate wafer crumbs for the graham cracker crumbs, sugar, and cocoa.
- 2 Crust: Melt butter in a saucepan. Stir in crumbs, sugar & cocoa (or butter and chocolate crumbs). Mix well. Press into bottom & 3/4 inch up.
- 3 the sides of the ungreased 10-inch springform pan. Do not bake. Filling: Beat cream cheese and sugar until blended. Add eggs, 1 at a time, beating after each addition. Mix in sour cream.
- 4 Combine chocolate chips and butter in sauce pan over low heat until melted. Stir often. Add to cheese mixture. Pour into prepared pan. Bake in 325 F oven for about 1 1/2 hours until center is firm. Cool at room temperature, then chill. To serve, top with whipped cream & shaved chocolate.

Servings: 1

## Chocolate Cheesecake #5

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	Chocolate wafer crust	1	Tbs	Cocoa
1	package Semisweet chocolate mors	2	tsp	Vanilla extract
		1		Carton sour cream
4	package Cream cheese; softened			Whipped cream
2	cup			Sugar
4				Eggs

### Procedure

---

- 1 Press Chocolate Wafer Crust mixture on bottom and 1/2 inch up the sides of Reduce heat to low; cook until chocolate melts. Beat cream cheese at high s Let cool to room temperature on wire rack; chill at least 8 hours. Garnish with whipped cream. Yield 10-12 servings.

Servings: 1

## Chocolate Cheesecake 2

---

3/4 cup	Graham cracker crumbs finely crushed	3 8 oz	package cream cheese, softened
1 Tbs	Sugar	3	Egg yolks
2 Tbs	Butter, melted	2 tsp	Vanilla
1	package Chocolate pudding and pie filling	1/4 tsp	Salt
		3	Egg whites
3/4 cup	Sugar	1 cup	Sour cream
1 cup	Milk		
1	Square unsweetened chocolate		

### Procedure

---

- 1 Combine graham cracker crumbs, sugar and melted butter. Press on bottom and sides of a greased 9 inch springform pan. Combine pudding mix, sugar and milk in saucepan. Add chocolate. cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Cover surface with waxed paper and set aside.
- 2 Beat cream cheese until fluffy. Beat in yolks, vanilla, salt and pudding. Fold in egg whites. (Odd. Says nothing about beating the egg whites first. Hm. Well, I would.) Pour over crumbs in pan. Bake on lowest rack at 425F for about 35 minutes or until center is set lightly when touched. Cool 4 hours. Spread top with sour cream.

Servings: 1

## Chocolate Cherry Cheesecake

---

8 1/2 oz	Chocolate Wafers; crush fine	4	Eggs, large
1/2 cup	Butter; Melted	3/4 cup	Cherry Flavored Liqueur
12 oz	Chocolate chips, semi-sweet	1 tsp	Vanilla Extract
1 1/2 cup	Heavy cream	1 lb	Cherry Pie Filling
16 oz	Cream Cheese; Softened	1/2 cup	Cream, heavy; whipped (opt.)
1/4 cup	Sugar		

### Procedure

---

- 1 In large bowl, combine chocolate wafer crumbs and butter. Pat firmly into 9-inch springform pan, covering bottom and 2 1/2 inches up sides. Chill. Preheat oven to 325 degrees F. Combine over hot (not boiling) water, chocolate chips and heavy cream. Stir until morsels are melted and mixture is smooth. Set aside. In large bowl, combine cream cheese and sugar, beating until creamy. Add eggs, one at a time, beating well after each addition. Add chocolate mixture, cherry liqueur, and vanilla, mix until blended. Pour into prepared crust. Bake at 325 degrees F. for 60 minutes. Turn oven off. Let stand in oven with door ajar 1 hour. Remove, cool completely. Chill 24 hours. Spread cherry pie filling over top of cheesecake leaving 1-inch from the edge. Decorate edge with whipped cream, if desired.

Servings: 16

## Chocolate Cherry Cheesecake #1

---

8 1/2 oz	Chocolate Wafers, Fine Crush	4	Large Eggs
1/2 cup	Butter, Melted	3/4 cup	Cherry Flavored Liqueur
12 oz	Semi-sweet Chocolate Chips	1 tsp	Vanilla Extract
1 1/2 cup	Heavy cream	1 lb	Cherry Pie Filling
16 oz	Cream Cheese, Softened	1/2 cup	Heavy Cream Whipped (Opt.)
1/4 cup	Sugar		

### Procedure

---

- 1 In large bowl, combine chocolate wafer crumbs and butter. Pat firmly into 9-inch springform pan, covering bottom and 2 1/2 inches up sides. Chill. Preheat oven to 325 degrees F. Combine over hot (not boiling) water, chocolate chips and heavy cream. Stir until morsels are melted and mixture is smooth. Set aside. In large bowl, combine cream cheese and sugar, beating until creamy. Add eggs, one at a time, beating well after each addition. Add chocolate mixture, cherry liqueur, and vanilla, mix until blended. Pour into prepared crust. Bake at 325 degrees F. for 60 minutes. Turn oven off. Let stand in oven with door ajar 1 hour. Remove, cool completely. Chill 24 hours. Spread cherry pie filling over top of cheesecake leaving 1-inch from the edge. Decorate edge with whipped cream, if desired.

Servings: 16

## Chocolate Chip Cheesecake

---

1/2	cup	Sliced almonds; toasted	3		Eggs
2 1/2	lb	Cream cheese; softened	1 1/2	tsp	Vanilla extract
1	cup	Plus 2 tablespoons sugar	1 1/2	cup	Semisweet chocolate
1/2	tsp	Ground cinnamon			Coarsely chopped
1 1/2	tsp	Grated lemon zest	3	oz	Bittersweet chocolate
1/3	cup	Fresh lemon juice			melted

### Procedure

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- YIELD: 8 TO 10 SERVINGS** Preheat the oven to 325 degrees. Butter a 9 inch round cake pan and line the bottom and sides with almonds. With an electric mixer at low speed, beat cream cheese until soft and smooth. With machine running, add sugar, cinnamon, lemon zest, and juice, beating well between additions. Add eggs, one at a time, beating well after each addition. Beat in vanilla. To ensure even mixing, be sure to scrape down the bowl between additions. Fold in the chopped chocolate evenly. Pour batter into lined cake pan. Tap it 3 or 4 times on the counter to eliminate air pockets. Place inside a larger pan and pour in boiling water until it rises halfway up the sides of the cake pan. Bake about 45 minutes, until center feels firm when pressed. Set aside to cool on a rack, then refrigerate 2 to 3 hours. To unmold, place pan over a low burner about 2 minutes. Invert onto a platter, then invert again (the nuts should be on the bottom). The cake can be kept in the refrigerator up to 2 days. At least two or up to eight hours before serving, top with the melted chocolate: Dip your fingers or a fork into the melted chocolate and drizzle over the center in a freeform pattern. Refrigerate until serving time.

Servings: 10

## Chocolate Chip Cheesecake Dip

---

1/2 cup	Raisins	1/4 cup	Dark brown sugar
1 Tbs	Brandy	1 tsp	Cinnamon; ground
2 cup	Cream cheese; softened	1/2 cup	Mini chocolate chips
1/2 cup	Whipping cream		-----garnish-----
1/2 tsp	Vanilla extract		Cinnamon; ground

### Procedure

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- 1 Mix the raisins and brandy (making sure all the raisins are coated) and let Serve at room temperature.
- 2 Makes about 3 3/4 cups of dip.
- 3 SUGGESTED DIPPERS: Graham Crackers, Honeydew Melon, Strawberries, Peaches

Servings: 6

## Chocolate Chip Cheesecake Supreme

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1	cup	Chocolate Wafer Crumbs	3		Large Eggs
3	Tbs	Margarine, Melted	1/2	cup	Sour Cream
24	oz	Cream Cheese, Softened	1	tsp	Vanilla
3/4	cup	Sugar	1	cup	Mini Semi-sweet Chips
1/4	cup	Unbleached All-Purpose Flour			

### Procedure

---

- 1 Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 350 degrees F., 10 minutes. Combine cream cheese, sugar and flour, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream and vanilla. Stir in chocolate chips and pour into crust. Bake at 350 degrees F., 55 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with whipped cream and fresh mint leaves, if desired.

Servings: 10

## Chocolate Chip Cookie Dough Cheesecake

---

			Into chunks
1 1/2	cup	Finely crushed chocolate wafer cookie crumbs (30 cookies)	1 cup Regular or light sour cream
1	cup	Sugar	3 Large eggs
1/4	cup	(1/8 lb.) melted butter; or margarine	1 tsp Vanilla; cookie dough (recipes follow)
2		package (8 oz. each) cream; cheese or neufchatel	

### Procedure

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- 1 Mix crumbs, 2 T sugar, and butter; press firmly over bottom and 1/2-inch up. In a food processor or with a mixer, whirl or beat remaining sugar with cheese. Bake in 350 oven until cake jiggles only slightly in center when gently shaken at least 4 hours; serve or wrap airtight up to 2 days. Serves 12 to 16. **COOKIE DOUGH:** In a bowl, beat to blend 1/4 cup butter or margarine, 1/4 cup
- 2 **TOPPING:** Mix 1 c regular or light (reduced-fat) sour cream, 2 teaspoons su
- 3 **COMMENTS:** Soft, creamy lumps of chocolate chip cookie dough, made without

Servings: 8

# Chocolate Chip Cookie Dough Cheesecake

---

	-----, , -	1 cup	Sour cream
2	Tbs	Margarine	1 lb Refrigerated chocolate chip
2 1/2	cup	Chocolate cookie crumbs	--- cookie dough
2	lb	Cream cheese; soft	2 oz Chocolate chips
1	cup	Sugar	Toppings
4		Eggs	1 pint Heavy whipping cream; whip
1	tsp	All-purpose flour	Chocolate chips
1	tsp	Vanilla	Chopped walnuts

## Procedure

---

- 1 Preheat oven to 325~. CRUST-Generously grease the bottom and sides of a 10 springform pan. Combine the margarine with the chocolate cookie crumbs. Press onto the bottom and sides of the pan. FILLING-Using an electric mix on high speed, combine cream cheese, sugar, eggs and flour and mix until smooth. Add vanilla and sour cream and mix just until blended. Pour 1/2 of the batter into prepared crust. Cut cookie dough into golfball sized chunks and drop into batter. Sprinkle in chocolate chips. Pour over remaining batter. Bake for 60 minutes. Turn off the oven and open the door to the broil position. Allow cake to remain in the oven 30 more minutes. Refrigerate until ready to serve. To serve, remove the sides of the pan and top with fresh whipped cream. Sprinkle with additional chocolate chips and chopped walnuts.

Servings: 1

# Chocolate Chip Pumpkin Cheesecake

Chocolate cookie crust:		Softened	
=* see note		1	cup Sugar
1	cup Vanilla wafer crumbs (about 30 Wafers; crushed)	3	Tbs All-purpose flour
		1	tsp Pumpkin pie spice
1/4	cup cocoa	1	cup Canned pumpkin
1/4	cup Powdered sugar	4	Eggs
1/4	cup Butter or margarine; melted	1 1/2	cup Mini chips semi-sweet chocolate
3	package Cream cheese; (8 oz. each)		Chocolate leaves; **

## Procedure

- 1 Prepare CHOCOLATE COOKIE CRUST. Increase oven temperature to 400 F. In large mixer bowl, beat cream cheese, sugar, flour and pumpkin pie spice until well blended. Add pumpkin and eggs; beat until well blended. Stir in small chocolate chips; pour batter into prepared crust. Bake 10 minutes. Reduce oven temperature to 250F; continue baking 50 minutes. Remove from oven to wire rack. With knife, loosen cake from side of pan. Cool completely; remove side of pan. Refrigerate before serving. Prepare and garnish with CHOCOLATE LEAVES, if desired. Cover; refrigerate leftover cheesecake. 10 to 12 servings.
- 2 \* CHOCOLATE COOKIE CRUST: Heat oven to 350 F. In medium bowl, stir together 1 cup vanilla wafer crumbs (about 30 wafers), 1/4 cup Cocoa, 1/4 cup powdered sugar and 1/4 cup (1/2 stick) melted butter or margarine. Press mixture firmly onto bottom and 1/2 inch up side of 9-inch springform pan. Bake 8 minutes; cool slightly\*\* CHOCOLATE LEAVES: Thoroughly wash and dry several non-toxic leaves. In small microwave-safe bowl, place 1/2 cup MINI CHIPS Semi-Sweet Chocolate. Microwave at HIGH (100%) 30 to seconds or until smooth when stirred. With small soft-bristled pastry brush, brush melted chocolate on backs of leaves. (Avoid getting chocolate on leaf front; removal may be difficult when chocolate hardens.) Place on wax paper-covered cookie sheet; refrigerate until very firm. Beginning at stem, carefully pull green leaves from chocolate leaves; refrigerate until ready to use.

Servings: 1

## Chocolate Coconut Cheesecake

---

1	cup	Crumbs; * see note	1 1/4	cup	Sugar
3	Tbs	Sugar	1/4	tsp	Salt
3	Tbs	Butter; melted	5		Eggs
2		Unsweetened baking chocolate	1 1/3	cup	Coconut flakes
		= 1-oz squares	1	cup	Sour cream
2	Tbs	Butter	2	Tbs	Sugar
			2	Tbs	Brandy
16	oz	Cream cheese; softened			

### Procedure

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- \* (I like the chocolate wafers with this) Mix crumbs, sugar, and butter together. Press onto bottom of 9-inch springform pan. Bake at 350F for 10 minutes. Melt chocolate and butter over low heat, stirring until smooth. Cool. Beat cream cheese, sugar and salt at medium until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate mixture and coconut. Pour over crust. Bake at 350 for 50 minutes. Reduce oven to 300F. Mix sour cream, sugar, and brandy together. Carefully spread over cheesecake. Bake 10 minutes. Loosen cake from rim of pan. Completely cool before removing rim. Refrigerate. I garnish this with toasted coconut flakes.

Servings: 1

## Chocolate Covered Chocolate Cheesecake

---

1 1/2	cup	Chocolate cookie crumbs	1	cup	Heavy cream
3	Tbs	Butter; melted	2	Tbs	Butter
24	oz	Cream cheese; softened	2	Tbs	Granulated sugar
1/2	cup	Sugar	12	oz	Semisweet chocolate
1	tsp	Vanilla			Broken into small pieces
3		Eggs			Or semisweet chocolate bits)
1/2	lb	Chocolate; melted			

### Procedure

---

- 1 Heat oven to 350F. Mix crumbs and butter and press onto bottom of 9-inch springform pan. Bake for 10 minutes. Beat cream cheese, sugar, and vanilla until well blended. Add eggs, one at a time, mixing well after each addition. Blend in melted chocolate and pour over crust. Bake 40 minutes, turn off oven and let cake cool inside the oven as it cools down. Loosen cake from rim of pan and cool completely. Chill for at least 4 hours. Remove rim. Heat heavy cream, butter, and sugar in a heavy saucepan over medium-high heat. Stir to dissolve sugar crystals and then bring to a boil. Put chocolate pieces into a stainless steel bowl and pour boiling cream mixture over it and let stand for a few minutes. Stir until smooth and cool. Cover the sides and top of cheesecake with the ganache, smooth, and chill at least 2 hours to set.

Servings: 1

# Chocolate Covered White Chocolate Cheesecake

---

1 1/2	cup	Chocolate wafer cookies crumbled	1/2	lb	White chocolate; melted
			1	cup	Heavy cream
3	Tbs	Butter; melted	2	Tbs	Butter
24	oz	Cream cheese; softened	2	Tbs	Granulated sugar
1/2	cup	Sugar	12	oz	Semisweet chocolate; broken into small pi
1	tsp	Vanilla			
3		Eggs			

---

## Procedure

- 1 Mix crumbs and butter and press onto bottom of 9-inch springform pan. Bake for 10 minutes. Beat cream cheese, sugar, and vanilla until well blended. Add eggs, one at a time, mixing well after each addition. Blend in melted white chocolate and pour over crust. Bake 40 minutes, turn off oven and let cake cool inside the oven as it cools down. Loosen cake from rim of pan and cool completely. Chill for at least 4 hours. Remove rim. Heat heavy cream, butter, and sugar in a heavy saucepan over medium-high heat. Stir to dissolve sugar crystals and then bring to a boil. Put chocolate pieces into a stainless steel bowl and pour boiling cream mixture over it and let stand for a few minutes. Stir until smooth and cool. Cover the sides and top of cheesecake with the ganache, smooth, and chill at least 2 hours to set.

Servings: 1

## Chocolate Cream Cheese Brownies

---

1	package (4 oz) German sweet Chocolate	1/4 tsp	Almond extract
		1/2 cup	Nuts; chopped
		<b>Filling:</b>	
3 Tbs	Butter or margarine	2 Tbs	Butter or margarine
2	Eggs	3 oz	Cream cheese; softened
3/4 cup	Sugar	1/4 cup	Sugar
1/2 cup	Flour	1	Egg
1/2 tsp	Baking powder	1 Tbs	Flour
1/4 tsp	Salt	1/2 tsp	Vanilla extract
1 tsp	Vanilla extract		

### Procedure

---

- 1 In a saucepan, melt chocolate and butter over low heat, stirring frequently. Set aside. In a bowl, beat the eggs. Gradually add sugar, beating until thick. Combine flour, baking powder and salt; add to egg mixture. Stir in melted chocolate, extracts and nuts. Pour half of the batter into a greased 8-inch square baking pan; set aside. For filling, beat butter and cream cheese in a mixing bowl until light. Gradually add sugar, beating until fluffy. Blend in egg, flour and vanilla; mix well. Spread over batter in pan. Dollop remaining batter over filling. With a knife, cut through batter to create a marbled effect. Bake at 350 degrees for 35-40 minutes or until brownies test done. Cool. Store in the refrigerator.

Servings: 1

Yield: 2 Dozen

## Chocolate Marble Cheesecake

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	Crumb-nut cheesecake crust	3	tsp	Flour
3	package Softened cream cheese*	1/4	cup	cocoa
		1/4	cup	Sugar
3/4	cup	1	Tbs	Vegetable oil
1/2	cup	1/2	tsp	Vanilla
2	tsp			
3	Eggs			

### Procedure

---

- \* 8 oz packages, or 24 oz total Preheat oven to 450 degrees sour cream and Add flour, 1 tablespoon at a time, blending well. Add eggs; beat well. In Alternately spoon plain and chocolate mixtures into prepared crust, ending w Let cool and chill.

Servings: 12

# Chocolate Marble Cheesecake 1

---

	Crumb-nut cheesecake crust	3	tsp	Flour
	-	1/4	cup	cocoa
3	package Softened cream cheese*	1/4	cup	Sugar
		1	Tbs	Vegetable oil
3/4	cup Sugar	1/2	tsp	Vanilla
1/2	cup Sour cream			
2	tsp Vanilla			
3	Eggs			

## Procedure

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- \* 8 oz packages, or 24 oz total Preheat oven to 450 degrees sour cream and 2 teaspoons vanilla in large mixer bowl; beat on medium speed until smooth. Add flour, 1 tablespoon at a time, blending well. Add eggs; beat well. In a small bowl, combine cocoa and 1/4 cup sugar. Add oil, 1/2 teaspoon vanilla and 1-1/2 cups of the cream cheese mixture; mix until well blended. Alternately spoon plain and chocolate mixtures into prepared crust, ending with dollops of the chocolate on top; gently swirl with knife or spatula for a marbled effect. Bake at 450 degrees for 10 minutes; without opening oven door, lower temperature to 250 degrees and continue cooking for minutes more. Without opening oven door, turn off heat and let cheesecake sit in oven for 30 minutes. Remove from oven and loosen sides with knife. Let cool and chill.

Servings: 12

## Chocolate Marble Cheesecake-Part 1

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2	cup	Cottage cheese *	3	Tbs	Unsweetened dutch processed cocoa
8	oz	Neufchatel cheese *			
3		Eggs	1/4	tsp	Instant coffee
1	cup	Plus 1 tablespoon sugar			Or espresso powder **
1	Tbs	Vanilla extract	3	Tbs	Graham cracker crumbs; (3 to 4)
1 1/2	tsp	Strained lemon juice			Or zwieback crumbs
1/4	tsp	Salt			Or crushed chocolate cookies

### Procedure

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- 1 Special Equipment: 8 inch round pan with a solid bottom (no springform), at least 2 inches deep. Ovenproof baking dish or skillet, at least 11 inches in diameter and 2 inches deep. 8 inch cardboard cake circle or pan bottom, optional\* (2 percent) low-fat small curd cottage cheese\*"1/3 Less Fat than Cream Cheese" Neufchatel Cheese (Kraft in the box is good-don't buy the kind in the tub) Position rack in lower third of oven and preheat to 350 degrees. Place a round of parchment paper in the bottom of the cake pan, and spray sides of pan with vegetable oil spray. Put water kettle on to boil. Process the cottage cheese in a food processor for 2 1/2 to 3 minutes or until silk smooth, scraping the sides and bottom of the bowl once or twice as necessary. Set aside. SEE PART 2

Servings: 1

## Chocolate Marble Cheesecake-Part 2

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See part 1

### Procedure

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- 1 In a small microwave safe bowl, soften the Neufchatel cheese in microwave on high for about 30 seconds. Or, warm gently in the top of a double boiler. Stir until smooth. Scrape into the processor. Add the eggs, 1 cup of the sugar, vanilla, lemon juice, and salt. Pulse until incorporated and perfectly smooth. Do not over process. In a small bowl, whisk cocoa, coffee powder, and the remaining tablespoon of sugar with 3 tablespoons water, until smooth. Stir one cup of the cheesecake batter into chocolate mixture. Set aside.
- 2 Pour the plain batter into the prepared pan. Pour the chocolate batter in a wide ring leaving a bull's eye of plain batter showing in the center and a border of plain batter around the edges. Using a table knife or teaspoon, use circular strokes to marble the batters until nicely but not too completely mingled. Slide oven rack part way out. Place cheesecake pan in baking dish or skillet and set on oven rack. Carefully pour boiling water around the pan to a depth of about 1 inch. Slide oven rack in gently to avoid sloshing. Bake until cheesecake has puffed and risen slightly and is just beginning to shrink from the edges of the pan, about 40-45 minutes. Remove cheesecake from water bath and cool on a rack. When completely cool, cover and chill for at least 12 hours or up to 2 days before serving.
- 3 To unmold and serve: Cover the pan with tightly stretched plastic wrap. Place a flat dish on top of plastic. Invert pan and dish and rap pan gently until cheesecake is released from pan. Remove pan and peel parchment liner from bottom of cake. Place cake circle or serving plate on the cake and carefully invert so that cake is right side up. Remove plastic wrap. Press crumbs around sides of cake. Cut with a sharp thin knife. Dip the knife in hot water and wipe it dry between cuts. Yield: 10-12 servings  
Tips: The suave texture of this cheesecake relies on ultra smooth cottage cheese. This requires a food processor and at least 2 1/2-3 minutes of processing, no cheating. Once the Neufchatel Cheese has been added, pulse only enough to incorporate. Overprocessing thins the batter. If you use nonfat cottage cheese instead of lowfat, the results will not be nearly as good and you would save only about .4 grams of fat per serving. It's not worth it.

Servings: 1

## Chocolate Marbled Cheesecake

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1/4	cup	Chocolate wafer cookie crumbs		<b>Chocolate sauce:</b>
1	cn	Low-fat cottage cheese =- (24 ozs)	2	tsp Cornstarch
16	oz	Cream cheese; softened	1/4	cup Water
1 1/4	cup	Sugar (divided)	1/2	cup Light corn syrup
2		Eggs	1/4	cup Unsweetened cocoa
4		Egg whites	2	Tbs Powdered sugar
1	tsp	Vanilla extract	1	tsp Vanilla extract
1/4	cup	Unsweetened cocoa		

### Procedure

---

- 1 Preheat oven to 325. Coat bottom & sides of 10 inch springform pan with nonstick cooking spray. Sprinkle bottom with crumbs & set aside. Put cottage cheese & cream cheese in food processor. Process until smooth. Add 1 cup sugar, whole eggs, egg whites & vanilla. Process just until smooth. Pour 3 cups batter into a separate bowl. Add cocoa & 1/4 cup sugar to mixture in processor. Process until well mixed. Spoon alternating mounds of cocoa mixture & plain mixture into springform pan. Swirl with a knife to make a marbled pattern. Bake 1 hour or until almost set. Turn oven off. Remove cheesecake from oven. Run a sharp knife around edge of pan. Return cake to oven. Let stand 1 hour with door ajar. Cover & chill 8 hours. Remove sides of pan. Place on serving platter. Sauce: in saucepan, mix together cornstarch & water. Stir until well mixed. Add corn syrup, cocoa & sugar. Turn heat to medium & stir until thickened & bubbly. Stir in vanilla & let cool. To serve, spoon some sauce into bottom of dessert plates. Place a slice of cheesecake on top.

Servings: 1

## Chocolate Mini Cheesecakes

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1	Chocolate crumb crust; (see	14 oz	Eagle brand sweetened conde
1/2 cup	cocoa	3	Eggs
1/4 cup	Butter or margarine; melted	2 tsp	Vanilla
24 oz	Cream cheese; softened		

### Procedure

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- 1 Heat oven to 300'. Paper-line or spray with cooking spray 24 muffin cups (2 1/2 inches). Press 1 heaping tablespoons of crumbs onto bottom of each cup. Stir together cocoa and butter. Beat cheese until fluffy; beat in cocoa mixture. Gradually beat in sweetened condensed milk. Beat in eggs and vanilla. Spoon into cups. Bake 35 minutes or until set. Cool (see note). Spread Chocolate Glaze over top. Refrigerate 24 hours. Makes 24 cheesecakes
- 2 Chocolate Crumb Crust: Stir together 1 1/2 cups vanilla wafer crumbs, 6 tablespoons each melted butter or margarine, powdered sugar and Cocoa.
- 3 Chocolate Glaze: Melt 2 cups (12 ounce pkg) Semi-Sweet Chocolate Chips with 1 cup whipping cream and 1 teaspoon vanilla. Stir until smooth. Use immediately.
- 4 Note: If cooking spray is used, cool baked cheesecake. Freeze 15 minutes; remove with narrow spatula.

Servings: 1

## Chocolate Mint Cheesecake Cups

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3/4 cup	Light cream cheese	3 Tbs	Creme de menthe
1/2 cup	Sugar	1/2 tsp	Vanilla extract
1/2 cup	Cottage cheese, 1% fat	1/8 tsp	Salt
2 Tbs	All-purpose flour	1	Egg
3 Tbs	Unsweetened cocoa powder	2	Chocolate-covered mint wafers

### Procedure

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- 1 Preheat oven to 300 degrees; line two mini muffin pans with paper liners. Place cream cheese, sugar, cottage cheese, flour, cocoa, creme de menthe, vanilla extract, salt and egg in a blender; cover and process until smooth. Spoon batter evenly into prepared pans. Bake for 18 minutes. Cool in pans on wire racks. Cover and chill for at least 2 hours. Pull a vegetable peeler down the sides of the candies, making tiny shavings. Top cheesecakes with shavings. (per cheesecake: 49 calories, 1.7g fat, 31% calories from fat)

Servings: 24

## Chocolate Mint Meringue Cheesecake

---

1	cup	Chocolate Wafer Crumbs	3		Large Eggs
3	Tbs	Margarine, Melted	1	cup	Mint Chocolate Chips, Melted
2	Tbs	Sugar	1	tsp	Vanilla
24	oz	Cream Cheese, Softened	3		Large Egg Whites
2/3	cup	Sugar	7	oz	Marshmallow Creme (1 Jr)

### Procedure

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- 1 Combine crumbs, margarine and sugar; press onto bottom of 9-inch spring-form pan. Bake at 350 degrees F., 10 minutes. Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in mint chocolate and vanilla; pour over crust. Bake at 350 degrees F., 50 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Beat egg whites until soft peaks form. Gradually add marshmallow creme, beating until stiff peaks form. Carefully spread over top of cheesecake to seal. Bake at 450 degrees F.; 3 to 4 minutes or until lightly browned.

Servings: 10

## Chocolate Orange Cheesecake

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-----crust-----		4	Eggs
1	cup	Chocolate wafer cookies crumbled	1/2 cup Sour cream
1/4	tsp	Ground cinnamon	1 tsp Vanilla
3	Tbs	Butter or margarine; melted	1 cup Semisweet chocolate chips
-----filling-----		2	Tbs Orange-flavored liqueur
32	oz	Cream cheese; softened	1/2 tsp Orange peel; grated
3/4	cup	Sugar	

### Procedure

---

- 1 Mix crumbs, cinnamon, and butter. Press onto bottom of 9-inch springform pan.
- 2 Bake 10 minutes.
- 3 Increase oven temperature to 350 F.
- 4 Beat cream cheese and sugar at medium speed with electric mixer until well blended. Add eggs, one at a time, beating well after each addition. Blend in sour cream and vanilla.
- 5 Separate batter into 2 equal parts. Blend chocolate into one part. Blend liqueur and peel into remaining part. Pour chocolate batter over crust. Bake 30 minutes.
- 6 Reduce oven temperature to 325 F.
- 7 Spoon remaining batter over chocolate layer. Continue baking another minutes. Turn off oven and prop open oven door; remove cheesecake when oven has cool. Loosen cake from rim of pan.
- 8 I think cheesecake in general is best when chilled over night, but it is no necessary.
- 9 (\*) I've just recently found Oreo Cookie crumbs in a box. A great time saver for the lazy.

Servings: 1

## Chocolate Orange Supreme Cheesecake

---

-----crust-----		4	Eggs
2	cup	Chocolate wafer crumbs	1/2 cup Sour cream
1/4	tsp	Cinnamon	1 tsp Vanilla
4	Tbs	Unsalted butter; melted	1 cup Semisweet chocolate chips
-----filling-----		2	Tbs Grand marnier
32	oz	Cream cheese; softened	1 tsp Grated orange peel
3/4	cup	Sugar	

### Procedure

---

- 1 Mix crumbs, cinnamon, and butter. Press onto the bottom of a 9-inch springform pan and bake 10 minutes.
- 2 Increase oven temperature to 350. Beat cream cheese and sugar at medium speed until well blended. Add eggs, one at a time, beating well after each addition. Blend in sour cream and vanilla. Separate batter into 2 equal parts. Melt chocolate in double boiler and add it to one part. Blend Gran Marnier and orange peel into remaining part. Pour chocolate batter over crust and bake 30 minutes.
- 3 Reduce oven temperature to 325. Carefully spoon orange batter over chocolate layer. Continue baking another 40 minutes. Turn off oven and prop open oven door. Remove cheesecake when oven has cooled. Loosen cake from rim of pan.

Servings: 1

## Chocolate Peanut Butter Cup Cheesecake

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1	Chocolate / peanut graham cracker crust, see This cookbook	1/2 cup	Semisweet chocolate chips finely chopped
32 oz	Cream cheese; softened	1 cup	Chocolate fudge syrup or topping
1 cup	Sugar	1/2 cup	Blanched peanuts; coarsely chopped
4	Eggs	4	Reese's peanut butter cups --- cut in halves
2 tsp	Vanilla extract		

### Procedure

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- 1 Preparation Time: 14:0 Preheat oven to 350 degrees. In a large bowl beat the cream cheese, eggs, sugar, and vanilla Pour half into the prepared graham cracker crust. Add the finely ground chocolate chips to the remaining mixture and Bake for 50 minutes. Remove from the oven and cool. Pour the ch Refrigerate for 10 -12 hours before serving.

Servings: 16

## Chocolate Potato Cake with Cream Cheese Frosting

---

1	cup	Hot mashed potatoes	1/2	cup	Cocoa
2/3	cup	Butter	1/2	cup	Milk
2	cup	Sugar			<b>Frosting:</b>
3		Separated eggs	1		package Cream cheese
2	cup	Sifted flour	1	tsp	Vanilla
3	tsp	Baking powder	1	Tbs	Butter
1	tsp	Cinnamon	2	cup	Powdered sugar
2/3	tsp	Salt			

### Procedure

---

- 1 Cake: Preheat oven to 350 degrees. Cream butter and sugar. Add egg yolks and hot mashed potatoes and mix well. Sift together flour, baking powder, salt and cocoa. Add flour mixture alternately with milk to sugar mixture. Beat egg whites until stiff and fold in. Pour into 2 greased and lightly floured 9 inch layer cake pans. Bake 45 minutes or until done. Cool on rack for 5 minutes before removing from pans. When cold- frost with cream cheese frosting. Frosting: Mix cream cheese, vanilla, butter and powdered sugar together and frost cake. **SHOW**

Servings: 1

## Chocolate Raspberry Cheesecake

---

1 1/2	cup	Creame-filled Cookie Crumbs *	1	tsp	Vanilla
2	Tbs	Margarine, Melted	6	oz	Semi-sweet Chocolate Chips**
32	oz	Cream Cheese, Softened	1/3	cup	Strained Raspberry Preserves
1 1/4	cup	Sugar	6	oz	Semi-sweet Chocolate Chips
3		Large Eggs	1/4	cup	Whipping Cream
1	cup	Sour Cream			

### Procedure

---

- \* Cookie crumbs should come from 18 Cream Filled Cookies that have been finely crushed. \*\* This 6 ozs of Chocolate chips should be melted and cooled slightly .
- Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Combine 24 ozs of cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, beating well after each addition. Blend in sour cream and vanilla; pour over crust. Combine remaining 8 ozs cream cheese and melted chocolate, mixing at medium speed on electric mixer until well blended. Add Red Raspberry preserves; mix well. Drop rounded measuring tablespoonsfuls of chocolate cream cheese batter over plain cream cheese batter, do not swirl. Bake at 325 degrees F., 1 hour and 25 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Melt chocolate pieces and whipping cream over low heat stirring until smooth. Spread over cheesecake. Chill. Garnish with additional whipping cream, whipped, raspberries and fresh mint leaves, if desired.

Servings: 10

## Chocolate Raspberry Cheesecake

---

1 1/2	cup	Creame-filled cookie crumbs *	2	Tbs	Margarine; melted
			1 1/4	cup	Sugar
32	oz	Cream cheese; softened	1	cup	Sour cream
3		Large eggs	6	oz	Semi-sweet chocolate chips**
1	tsp	Vanilla	6	oz	Semi-sweet chocolate chips
1/3	cup	Strained raspberry preserves			
1/4	cup	Whipping cream			

### Procedure

---

- \* Cookie crumbs should come from 18 Cream Filled Cookies that have been fi Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Combine 24 ozs of cream cheese and sugar, mixing at medium speed on electri Combine remaining 8 ozs cream cheese and melted chocolate, mixing at medium Melt chocolate pieces and whipping cream over low heat stirring until smooth

Servings: 10

## Chocolate Raspberry Cheesecake 2

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1 1/2	cup	Oreo cookie crumbs, fine	2	Tbs	Melted butter
32	oz	Soft cream cheese	1 1/4	cup	Sugar
3		Large eggs	1	cup	Sour cream
1	tsp	Vanilla	6	oz	Semisweet chocolate chips*
1/3	cup	Strained raspberry preserves	6	oz	Semisweet chocolate chips
1/4	cup	Whipping cream			

### Procedure

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- 1 \* This 6 oz of chocolate chips should be melted and cooled slightly.
- 2 Combine crumbs and butter; press onto the bottom of a 9" spring- form pan.
- 3 Combine 24 oz cream cheese and sugar, mixing on medium speed until well blended. Blend in sour cream and vanilla. Pour over crust.
- 4 Combine remaining 8 oz cream cheese and melted chocolate; mix well. Add red raspberry preserves; mix well. Drop rounded measuring tablespoons full over the plain cheese mixture; do not swirl.
- 5 Bake at 325F for 1 hour 25 minutes. Loosen cake from rim of pan; cool before removing from pan. Melt chocolate pieces and whipped cream over low heat stirring until smooth. Spread over cheesecake. Chill and garnish with additional whipped cream and raspberries.

Servings: 10

## Chocolate Raspberry Marble Cheese Cake

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<b>Crust:</b>			1	cup	Granulated sugar
1 1/2	cup	Chocolate wafer crumbs	3		Eggs
1/3	cup	Finely chopped almonds	1/2	cup	Raspberry flavoured chocolate chips
3	Tbs	Granulated sugar	2	Tbs	Golden crisco shortening
1/4	cup	Golden crisco shortening melted	<b>Glaze:</b>		
<b>Filling:</b>			1/2	cup	Raspberry flavoured chocolate chips
1 1/2	lb	Cream cheese; softened	1	Tbs	Golden crisco shortening

### Procedure

---

- 1 Equipment: Electric mixer. 10-inch (25 cm) springform pan. Small saucepan  
Crust: 1. Combine all ingredients. Mix well. Press firmly on bottom and 1-inch up sides of -inch springform pan. Chill while preparing filling.
- 2 Filling: 2. Preheat oven to 300F (150C). Beat cream cheese in large mixer bowl at high speed of electric mixer until smooth. Gradually add sugar beating until combined. Add eggs, one at a time, beating until smooth and creamy. Divide mixture evenly into 2 bowls. Melt raspberry flavoured chocolate chips and shortening together on low heat, stirring until smooth. Stir into one bowl of cheese mixture. Spread plain cheese mixture over prepared crust. Gently spoon chocolate mixture over top. Swirl mixtures together by pulling knife through in wide curves, being careful not to touch crust. Bake at 300F (150C) for one hour. Turn off oven and leave cheesecake inside for 1 hour longer. Remove from oven, cool on wire rack, then chill overnight.
- 3 Glaze: 9. Melt raspberry chocolate chips and shortening together on low heat stirring until smooth. Spread over chilled cheesecake. Chill to set glaze.  
Makes: About 12 servings. Freezing: Excellent; Helpful Hints: A springform pan is a wise investment. The side rim is removable for easy glazing and serving. Scrape bowl often with rubber spatula to ensure a creamy, smooth mixture. Have cream cheese and eggs at room temperature. Melt chocolate in double boiler, in the microwave, or over low heat, stirring often until smooth. Cheesecake is an ideal dessert for entertaining as it can be prepared several days in advance. The texture and flavour actually improve with standing.

Servings: 1

## Chocolate Raspberry Truffle Cheesecake

---

1 1/2	cup	Chocolate wafer cookies crushed	1	tsp	Vanilla
2	Tbs	Margarine; melted	6	oz	Chocolate chips; melted and cooled
32	oz	Cream cheese; softened, divided	1/3	cup	Raspberry jelly; seedless -----topping-----
1 1/4	cup	Sugar	6	oz	Chocolate chips
3		Eggs	1/4	cup	Whipping cream
1	cup	Sour cream			

### Procedure

---

- 1 Combine crumbs and margarine; press onto bottom of 9-inch springform pan well blended. Add eggs slowly. Blend in sour cream and vanilla; pour over c speed on electric mixer until well blended. Add preserves; mix well.
- 2 Drop rounded tablespoons of chocolate cream cheese batter over plain bat do not swirl. Bake at 325 for 1 hour and 20 minutes. Loosen cake from rim o pan.
- 3 Prepare Topping: Melt chocolate chips and whipping cream over low heat, stirring until smooth. Spread over cheesecake. Chill. Garnish with whipped topping, raspberries and mint leaves.

Servings: 1

## Chocolate Ricotta Cheesecake

---

1/3	cup	Graham cracker crumbs	1/3	cup	cocoa
3 1/2	cup	Lowfat part-skim ricotta che (yogurt cheese made from -)	2	Tbs	All-purpose flour
			2	tsp	Vanilla
32	oz	Lowfat vanilla yogurt; no ge			Strawberries; sliced and toa
2		Egg white			Kiwi fruit; sliced
3/4	cup	Sugar			

### Procedure

---

- 1 Heat oven to 325°. Sprinkle crumbs on bottom of 9-inch springform pan. In food processor bowl or large mixer bowl process ricotta cheese until smooth. Add yogurt cheese, egg whites, sugar, cocoa, flour and vanilla; process just until well blended. Pour over crumbs. Bake 50 min or until edges are set. Turn off oven; open door slightly. Leave cheesecake in oven for 1 hr. Remove from oven. Cool; chill thoroughly. Garnish with strawberries and kiwifruit. Makes 16 servings.

Servings: 16

## Chocolate Turtle Cheesecake

---

2	cup	Vanilla Wafer Crumbs	16	oz	Cream Cheese, Softened
6	Tbs	Margarine, Melted	1/2	cup	Sugar
14	oz	Carmels ( 1 bag)	1	tsp	Vanilla
5	oz	(1 cn) Evaporated Milk	2		Large Eggs
1	cup	Chopped Pecans, Toasted	1/2	cup	Semi-sweet Chocolate Chips
					*

### Procedure

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- \* Chocolate chips should be melted. Combine crumbs and margarine, press onto bottom and sides of 9-inch spring- form pan. Bake at 350 degrees F., 10 minutes. In 1 1/2-quart heavy saucepan, melt carmels with milk over low heat, stirring frequently, until smooth. Pour over crust. Top with pecans. Combine cream cheese, sugar and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate, pour over pecans. Bake at 350 degrees F., 40 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with whipped cream, additional chopped nuts and maraschino cherries, if desired.

Servings: 10

## Chocolate Velvet Cheesecake

---

1 cup	Vanilla Wafer Crumbs	2	Large Eggs
1/2 cup	Chopped Pecans	6 oz	Semi-sweet Chips, Melted
3 Tbs	Granulated Sugar	3 Tbs	Almond Flavored Liqueur
1/4 cup	Margarine, Melted	2 cup	Sour Cream
16 oz	Cream Cheese, Softened	2 Tbs	Granulated Sugar
1/2 cup	Brown Sugar, Packed		

### Procedure

---

- 1 Combine crumbs, pecans, granulated sugar and margarine; press onto bottom of 9-inch springform pan. Bake at 325 degrees F., 10 minutes. Combine cream sheese and brown sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate and liqueur; pour over crust. Bake at 325 degrees F., 35 minutes. Increase oven temperature to 425 degrees F. Combine sour cream and granulated sugar; carefully spread over cheesecake. Bake at 425 degrees F. 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. VARIATION: Substitute 2 Tablespoons milk and 1/4 teasponn almond extract for almond flavored liqueur.

Servings: 10

## Chocolate-amaretto Cheesecake - Gbdp78b

---

6		Chocolate Wafers ,crushed	1	tsp	Vanilla Extract
1 1/2	cup	Light Cream Cheese	1/4	tsp	Salt
1	cup	Sugar	1		Egg
1	cup	1% Low-fat Cottage Cheese	2	Tbs	Cocoa
			2	Tbs	Semisweet Choc. Mini-morsels
1/4	cup	Unsweetened Cocoa			Chocolate Curls (Optional)
1/4	cup	Aii-purpose Flour			
1/4	cup	Amaretto			

### Procedure

---

- 1 Sprinkle chocolate wafer crumbs in bottom of a 7-inch springform pan. Set aside. Position knife blade in food processor bowl ;add cream cheese & the next 7 ingredients ,processing until smooth. Add Egg & process just until blended . Fold in Chocolate Morsels. Slowly pour mixture over crumbs in pan. Bake at 300 dg for 65 to 70 minutes or until the cheesecake is set. Let cool in pan on a wire rack. Cover & chill at least 8 hrs. Remove sides of pan ,& transfer cheesecak to a serving platter .Garnish with chocolate curls if desired .(About 200 calories per serving !!!)
- 2 Protein-6.8 / Fat-7.9 /Carbohydrate-27.2 /Cholesterol-.36 /Iron-0.8 /Sodium /Calcium 58 A cake for Lovers !!!

Servings: 12

## Chocolate-Amaretto Cheesecake (Low Fat)

---

6	Chocolate wafers, finely crushed	1/4 cup	Amaretto
		1 tsp	Vanilla extract
1 1/2 cup	Light process cream cheese	1/4 tsp	Salt
1 cup	Sugar	1	Egg
1 cup	1% low-fat cottage cheese	2 Tbs	Semisweet choc. mini-morsels
1/4 cup	Plus 2 tbl unsweetened cocoa		Chocolate curls (optional)
1/4 cup	All-purpose flour		

### Procedure

---

- 1 Sprinkle chocolate wafer crumbs in bottom of a 7-inch springform pan. Set aside. Position knife blade in food processor bowl; add cream cheese and next 7 ingredients, processing until smooth. Add egg and process just until blended. Fold in chocolate morsels.
- 2 Slowly pour mixture over crumbs in pan. Bake at 300 degrees for 65 to minutes or until cheesecake is set. Let cool in pan on wire rack. Cover and chill at least 8 hours. Remove sides of pan, and transfer cheesecake to a serving platter. Garnish with chocolate curls, if desired. Yield: servings (about 200 calories per serving).
- 3 You can substitute an 8-inch pan for this cheesecake recipe, if desired. The larger cheesecake will require only 45 to 50 minutes baking time.
- 4 Protein 6.8, fat 7.9, carbohydrate 26.1, cholesterol 36, iron 0.8, sodium , calcium 59.
- 5 Chocolate-mint cheesecake; Substitute 1/4 cup creme de menthe for amaretto. yield 12 servings (about 197 calories per serving).
- 6 Protein 6.7, fat 7.1, carbohydrate 27.2, cholesterol 36, iron 0.8, sodium , calcium 58.
- 7 To make chocolate curls, melt 3 squares semisweet chocolate. Pour the melted chocolate onto wax paper and spread to a 3-inch-wide strip. Let stand until cool but not firm. Pull a vegetable peeler across the chocolate, and transfer curls to a plate. Store chocolate curls in the freezer.

Servings: 12

## Chocolate-Amaretto Cheesecake (Low Fat)

---

6		Chocolate wafers; finely crushed		, , , , , , , -
1 1/2	cup	Cheese, cream; light process product		per -- Serving, , , , ,
1	cup	Sugar	200	x *calories
1	cup	Cheese, cottage 1%; low-fat	6 3/4	x *gm protein
1/4	cup	+2 tb unsweetened cocoa	7 7/8	x *gm fat
1/4	cup	Flour, all-purpose	26 1/8	x *gm carbo
1/4	cup	Amaretto	36	x *mg chol
1	tsp	Vanilla	3/4	x *mg iron
1/4	tsp	Salt	293	x *mg sodium
1		Eggs	59	x *mg calcium
2	Tbs	Semisweet choc mini morsels		
		x Chocolate curls; *optional		

### Procedure

---

- 1 Sprinkle chocolate wafer crumbs in bottom of a 7-inch+ springform pan. Set aside. Position knife blade in food processor bowl; add cream cheese and next 7 ingredients, processing until smooth. Add egg and process just until blended. Fold in Chocolate morsels. Slowly pour mixture over crumbs in pan. Bake at 300°F for 65 to 70 minutes or until cheesecake is set. Let cool in pan on wire rack. Cover and chill at least 8 hours. Remove sides of pan, and transfer cheesecake to a serving platter. Garnish with chocolate curls\*, if desired.

Servings: 12

Yield: 12 servings

## Chocolate-Amaretto Cheesecake (Make Ahead)

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-you can substitute an

8 Inch pan for this cheesecake recipe, if desired. the larger cheesecake will require only 45 to 50 minutes baking time.

### Procedure

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- 1 chocolate wafers, finely crushed /2 cups light process cream cheese product 1 cup sugar cup 1% low-fat cottage cheese /4 cup plus 2 tbsp unsweetened cocoa /4 cup all-purpose flour /4 cup amaretto tsp vanilla extract /4 tsp salt egg tbsp semisweet chocolate mini-morsels chocolate curls
- 2 Sprinkle chocolate wafer crumbs in bottom of a 7-inch springform pan. Set aside. Position knife blade in food processor bowl; add cream cheese and next 7 ingredients, processing until smooth. Add egg and process just until blended. Fold in chocolate morsels.
- 3 Slowly pour mixture over crumbs in pan. Bake at 300 for 65 to 70 minutes or until cheesecake is set. Let cool in pan on wire rack. Cover and chill at least 8 hours. Remove sides of pan, and transfer cheesecake to serving platter. Garnish with chocolate curls, if desired. Yield: 12 servings (about 200 calories per serving).
- 4 CHOCOLATE MINT CHEESECAKE: Substitute 1/4 cup creme de menth for amaretto. Yield: 12 servings (about 197 calories per serving).

Servings: 1

## Chocolate-Cheesecake Brownies

---

4	oz	Semisweet chocolate square	1	tsp	Vanilla extract
		--- coarsely chopped	4		lg Eggs
1/2	cup	Butter; softened	3/4	cup	Flour
1 1/2	cup	Sugar	1 1/2	Tbs	Flour
1	Tbs	Sugar	1		package Cream cheese(8oz); softened

### Procedure

---

- 1 Preparation Time: 1:20 Preheat oven to 300 deg. Grease an 8 in. square baking pan.
- 2 In a small saucepan, heat chocolate and butter over low heat, stirring constantly, until melted and smooth. Remove from heat.
- 3 Beat together 1 1/2 cups sugar, melted chocolate mixture, and 1/2 teaspoon vanilla at medium speed until blended. Beat in 3 eggs, 1 at a time, beating well after each addition. At low speed, beat in 3/4 cup flour until blended and smooth.
- 4 In a separate bowl, beat together cream cheese, remaining flour, remaining sugar, remaining egg, and remaining vanilla at medium speed until blended and smooth.
- 5 Spread two-thirds of chocolate batter in prepared pan. Spread cream cheese batter over chocolate batter. Drop remaining chocolate batter in mounds on top. Run a knife through batter to create a marble pattern.
- 6 Bake brownies until a toothpick inserted in the center comes out almost clean, 50 min. Transfer pan to a wire rack to cool completely.

Servings: 1

## Chocolate-Cream Cheese Frosting

---

4 Tbs	Butter	1/4 cup	Milk
1 oz	Unsweetened chocolate	1 tsp	Pure vanilla extract
2 oz	Cream cheese	3 cup	Powdered sugar

### Procedure

---

- 1 Melt together butter and chocolate; cool. Add cream cheese, milk, vanilla and powdered sugar and beat until smooth.

Servings: 1

# Chocolate-Glazed Baileys Irish Cream Cheesecake

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	<b>Crust:</b>	1/4 cup	Plus 2 tablespoons sour cream
6	Graham crackers		
1/4 cup	Unsalted butter; melted	1/4 cup	Plus 2 tablespoons baileys Original irish cream liqueur
	<b>Filling:</b>		
24 oz	Cream cheese; room temp	1 tsp	Vanilla extract
7 Tbs	Sugar		<b>Glaze:</b>
1 Tbs	All purpose flour	1/2 cup	Whipping cream
2	lg Eggs	9 oz	Semisweet chocolate; chopped
			Chocolate curls; (optional)

## Procedure

---

- 1 For Crust: Preheat oven to 350. Finely grind graham crackers in processor. Add butter and blend until combined. Press crust mixture onto bottom (not sides) of 9-inch-diameter spring form pan. Bake crust until golden about 8 minutes. Transfer crust to rack. Maintain oven temp. For filling: Using electric mixer, beat cream cheese and sugar in large bowl until smooth. Beat in flour. Add eggs 1 at a time, beating just until combined. Mix in remaining ingredients. Pour filling into crust. Bake 10 min. Reduce oven temperature to 250. Bake about 40 min. longer. Cool cake in a pan on rack 10 min. Loosen cake. Cool. Chill overnight. For Glaze: Bring cream to simmer in heavy med. saucepan. Reduce heat to low. Add chopped choc. and stir until melted and smooth. Cool glaze to lukewarm. Pour glaze over cake after releasing cake from pan. Refrigerate until glaze sets, about 30 minutes. 12 servings

Servings: 12

## Chocolate-Glazed Cheesecake

---

8 1/2 oz	Chocolate wafer cookies crushed	1/4 cup	Pecans; chopped
3/4 cup	Sugar; divided	5 oz	Cream cheese; softened
1/4 cup	Butter or margarine; melted	1/4 tsp	Almond extract
			Chocolate leaves (optional)
16 oz	Cream cheese; softened/divided		<b>Chocolate glaze:</b>
3	Eggs	6 oz	Semisweet chocolate squares
1 tsp	Vanilla extract; divided	1/4 cup	Butter or margarine
2 oz	Semi sweet chocolate squares	3/4 cup	Powdered sugar; sifted
	Melted	2 Tbs	Water
		1 tsp	Vanilla extract
1 1/3 cup	Sour cream; divided		
1/3 cup	Dark brown sugar; firm packed		
1 Tbs	All-purpose flour		

### Procedure

---

- 1 Preparation Time: 0:30 Combine cookie crumbs, 1/4 cup sugar, and butter in a bowl; blend well. Press on bottom and 2 inches up sides of a 9-inch springform pan. Set aside. Combine 1 (8-ounce) package cream cheese and 1/4 cup sugar; beat until fluffy. Add 1 egg and 1/4 teaspoon vanilla; blend well. Stir in melted chocolate and 1/3 cup sour cream. Spoon over chocolate crust. Combine remaining (8-ounce) package cream cheese, brown sugar, and flour; beat until fluffy. Add 1 egg and 1/2 teaspoon vanilla; blend well. Stir in pecans. Spoon gently over chocolate layer. Combine 5 ounces cream cheese and remaining 1/4 cup sugar; beat until fluffy. Add remaining egg, and blend well. Stir in remaining 1 cup sour cream, 1/4 teaspoon vanilla, and almond extract. Spoon gently over pecan layer. Bake at 325 degrees for 1 hour; turn oven off, and leave cheesecake in oven 30 minutes; partially open door of oven, and leave cheesecake in oven an additional 30 minutes. Let cool to room temperature on a wire rack. Chill at least 8 hours. Remove from pan. Spread warm chocolate glaze over cheesecake. Garnish with chocolate leaves, if desired.

Servings: 10

Yield: 10 to 12 servings.

## Chocolate-Raspberry Truffle Cheesecake

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### Procedure

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- 1 ----CRUMB CRUST---- /2 c Wafer crumbs; chocolate /3 c Butter or margarine; melted /2 c Sugar
- 2 -----FILLING----- oz Chocolate squares; semisweet Cut into 1/2" cubes /4 c Coffee; hot & strong oz Cream cheese; cut 1" cubes oz Sour cream c Sugar Eggs tb Cream; whipping ts Vanilla /4 c Chambrey/ raspberry liqueur Raspberry Sauce \* Cream; whipped & mint sprigs
- 3 Crumb Crust: Combine wafer crumbs; butter, and 1/2 cup sugar; blend well. Press on bottom and 1 1/2 inches up sides of a 9-inch springform pan. Set aside.
- 4 Filling: Position knife blade in food processor bowl; add chocolate cubes, and process until finely ground. With food processor running, pour hot coffee through food chute. Process until chocolate is melted and smooth. Add cream cheese cubes and next 6 ingredients, and process until mixture is smooth, stopping once to scrape down sides of processor bowl. Pour mixture into prepared crust, and bake at 350-degrees for 55 minutes. (Center will still be soft.) Let cheesecake cool to room temperature on a wire rack. Cover and chill at least 8 hours. Carefully remove sides of pan. Place each serving on a pool of Raspberry Sauce. Garnish if desired. Yield: 10 to 12 servings. \* Raspberry Sauce recipe follows separately.
- 5 , Texas. Formatted by ...

Servings: 12

## Choco-Lato Cheesecake

---

1 1/2	cup	Chocolate wafers	4	Eggs	
1/3	cup	Butter; melted	1/2	cup	Sugar
1/2	Tbs	Granulated sugar		A dash salt	
2		Sweet chocolate (1 oz each)		Chocolate cookies; for garnish	
16	oz	Cream cheese		Mint leaves; for garnish	

### Procedure

---

- 1 Preheat oven to 375 degrees. Combine melted butter, cookie crumbs and sugar well. Press crumb mixture into bottom of an 8-inch round spring form pan. Melt chocolate in baggie on stove top by submerging it into hot water, or buy already melted. Micro-cook cream cheese on a plate at medium-high to soften. Combine cream cheese, melted chocolate, eggs, sugar and salt thoroughly. Pour mixture over prebaked crust. Bake until center of dish is almost set. Refrigerate or stick in freezer until ready to serve. Approximately 23 minutes.

Servings: 1

# Chunky Chocolate Cheesecake

<b>Crust:</b>		1 cup	White sugar
1 cup	Chocolate cookie crumbs	16 oz	Sour cream
2 Tbs	Unsalted butter; softened	4	Eggs
1/8 tsp	Salt	1 Tbs	Vanilla extract
<b>Filling:</b>		9 oz	Chopped semisweet chocolate blocks
16 oz	Cream cheese		

## Procedure

- 1 Preheat oven to 350. Mix together cookie crumbs, butter, and salt. Press mixture into bottom of 9 inch springform pan. Chill while making filling. Filling: with electric mixer, beat together cream cheese and sugar. Blend in sour cream. Add eggs and vanilla and blend until well mixed and smooth. Stir in 1 cup chocolate chunks. Pour filling into springform pan with chilled crust and smooth top with spatula. Sprinkle top with remaining chocolate chunks. Bake 30-40 minutes and turn off oven. Leave cheesecake in over 1 hour. Remove from oven and chill until firm, about 3-4 hours. Yield 1 9-inch cheesecake SHOW

Servings: 1

## Citrus Cheesecake

---

1 1/2 cup Crushed coconut cookies    1/2 cup Melted butter  
2 1/2 Tbs Sugar

### Procedure

---

- 1 1/4 tbsp. gelatin 1/4 c. water 3 eggs, separated 1/4 tsp. salt 1/2 c. milk 1/2 c. sugar 1/2 c. brown sugar 4 tbsp. lemon juice 4 tbsp. orange juice 4 tbsp. grapefruit juice 1 1/2 tbsp. grated lemon rind 1 lb. cream cheese 1 1/2 tsp. vanilla 1 c. cream 1 1/2 tbsp. grated orange rind 1. Mix together the crushed cookies, sugar and melted butter. Press firmly on the bottom and sides of a 9 inch springform pan. Chill until ready to use.
- 2 Soak the gelatin in the water for 5 minutes.
- 3 Mix the egg yolks with the salt and milk in the top of a double boiler. Place over simmering water and cook, stirring constantly, until thick. Remove from heat.
- 4 Add sugar, brown sugar and gelatin to the egg yolk mixture and stir until the sugars and the gelatin are dissolved.
- 5 Add the juices and grated lemon rind. Cool until the mixture begins to thicken.
- 6 Press the cream cheese through a strainer and beat with the vanilla and cooled gelatin mixture until smooth.
- 7 Whip the cream and fold into the cream cheese mixture.
- 8 Beat the egg whites until they form soft peaks and fold into the cheese mixture.
- 9 Pour into the prepared crust and sprinkle with grated orange rind. Chill for several hours or overnight. Serves 8.

Servings: 8

## Classic Cheesecake (Mf)

---

2	cup	Graham cracker crumbs	1	cup	Sugar
1/4	cup	Confectioners' sugar	1/4	cup	Flour
6	Tbs	Butter (6-8t); melted	1	tsp	Vanilla
1	lb	Cottage cheese	1	cn	Cherry pie filling; optional or fresh sliced fresh
1	pint	Sour cream			Strawberries or blueberries
8	oz	Softened cream cheese			to serve wi th
3		lg Eggs; lightly beaten			Cake

### Procedure

---

- 1 Preheat the oven to 300 degrees. Butter a 12 inch springform pan. Mix the pulverized graham crackers, sugar and melted butter and pat this dough into the bottom of the springform pan. Bake for 15 minutes or until set, remove and cool before filling.
- 2 Raise the temperature to 350 degrees. With an electric mixer beat the cottage cheese, sour cream, cream cheese, eggs, sugar, flour and vanilla. Beat for 10 minutes; batter will be very thin. Pour over crust and bake for minutes. Turn off oven but leave cake in for an additional 30 minutes. Do not open oven door.
- 3 Remove cake from oven then cool cake for 2 hours. When cool, run a thin metal spatula around edge of cake. Loosen and remove sides of springform pan. Note that, when cooling, cheesecake will develop a large crack across the top.
- 4 Slide cake onto plate. If you wish, top with pie filling or serve a wedge of cake with fresh berries.

Servings: 12

Yield: 12 to 16 servings Copyright, 1996, TV FOOD NETWORK

## Classic Cream Cheese-Salsa Spread

---

- |   |   |                              |
|---|---|------------------------------|
| 1 | package Regular or light cream<br>cheese (8 oz) | Chopped fresh cilantro (opt) |
|   | Pace Thick & Chunky Salsa                       |                              |

### Procedure

---

- 1 Place cream cheese on rimmed plate; let stand at room temperature about 30 minutes to soften. Pour Pace Thick & Chunky Salsa over and around cream cheese. Garnish with cilantro, if desired. Serve with vegetable dippers, crackers or chips.

Servings: 1

## Cocktail Cheesecake

---

	(	1/2 cup	Finely chopped pecans
2	package Cream cheese 8 oz. ea.	1/4 cup	Minced green onions
	Softened		Red bell peppers or whole Pimientos
1	Blue cheese 8 oz.;crumbled		Green onion tops
2 1/2 cup	Sour cream; divided		Crackers and cocktail rye Bread
1/8 tsp	White pepper		
3	Eggs		

### Procedure

---

- 1 In large bowl of electric mixer, beat cream cheese and blue cheese together until light and fluffy, about 5 minutes. Mix in one cup of the sour cream and the pepper. Add eggs, one at a time, beating well after each addition. Stir in nuts and onion until well combined. Pour mixture into a buttered 9" spring-form pan. Bake @ 300~ for 60 - 70 minutes until knife inserted in the center comes out clean. Remove from oven and let stand 5 minutes. Spread remaining 1 1/2 C. sour cream over top and return to oven for 10 minutes. Remove from oven and cool completely on wire rack. When cool, refrigerate for at least 3 hours or overnight. Remove sides of springform pan and place cake and bottom of pan on serving platter. Decorate top with red pepper or pimiento flowers. Use green onion tops to make stems and/or leaves. Serve with crackers and cocktail rye bread. Makes 1 9" round cheesecake.

Servings: 1

## Cocoa Cheesecake

---

16 oz	Cream cheese; softened	2	Eggs
3/4 cup	Plus 2 tablespoons sugar; divided	8 oz	Dairy sour cream
1/2 cup	cocoa		Graham crust (recipe follows)
2 tsp	Vanilla extract; divided		Fresh fruit; sliced

### Procedure

---

- 1 Heat oven to 375 degrees Fahrenheit. In large mixer bowl, beat cream cheese, 3/4 cup sugar, cocoa and 1 teaspoon vanilla until well blended. Add eggs; blend well. Pour batter into prepared Graham Crust. Bake 20 minutes. Remove from oven; cool 15 minutes. Increase oven temperature to 425 degrees Fahrenheit. In small bowl, stir together sour cream, remaining 2 tablespoons sugar and remaining 1 teaspoon vanilla until smooth; spread evenly over top of cheesecake. Bake 10 minutes; remove from oven. Loosen cheesecake from side of pan; cool to room temperature. Refrigerate several hours or overnight; remove side of pan. Garnish with fresh fruit. Cover; refrigerate leftover cheesecake. 10 to 12 servings.
- 2 Graham Crust: In bowl, combine 1 1/2 cups graham cracker crumbs, 1/3 cup sugar, and 1/3 cup melted butter or margarine. Press mixture onto bottom and halfway up side of -inch springform pan. Variation: Chocolate Lover's Cheesecake: Prepare batter as directed above; stir 1 cup Semi-Sweet Chocolate Chips into batter before pouring into crust. Bake and serve as directed.

Servings: 1

## Cocoa-Nut Meringue Cheesecake

---

7 oz	(1 pk) Flaked Coconut *	2 Tbs	Water
1/4 cup	Chopped pecans	1 tsp	Vanilla
3 Tbs	Margarine, Melted	3	Large Eggs, Separated
16 oz	Cream Cheese, Softened	dash	salt
1/3 cup	Sugar	7 oz	(1 jr) Marshmallow Creme
3 Tbs	Cocoa	1/2 cup	Chopped Pecans

### Procedure

---

- \* Coconut should be flaked and toasted. Combine coconut, pecans, and margarine, press onto bottom of 9-inch springform pan. Combine cream cheese, sugar, cocoa, water and vanilla, mixing at medium speed on electric mixer until well blended. Blend in egg yolks, pour over crust. Bake at 350 degrees F., 30 minutes. Loosen cake from rim of pan, cool before removing rim of pan. Beat egg whites and salt until foamy, gradually add marshmallow creme, beating until stiff peaks form. Sprinkle pecans over cheesecake to within 1/2-inch of outer edge. Carefully spread marshmallow creme mixture over top of cheesecake to seal. Bake at 350 degrees F., 15 minutes. Cool.

Servings: 10

## Coconut Choco Cheesecake

---

1	cup	Graham Cracker Crumbs	1/4	tsp	Salt
3	Tbs	Sugar	5		Large Eggs
3	Tbs	Margarine, Melted	1 1/3	cup	Flaked Coconut (3.5 oz Can)
2	oz	Unsweetened Baking Chocolate	1	cup	Sour Cream
2	Tbs	Margarine	2	Tbs	Sugar
16	oz	Cream Cheese, Softened	2	Tbs	Brandy
1 1/4	cup	Sugar			

### Procedure

---

- 1 Combine crumbs, sugar and margarine; press onto bottom of 9-inch spring-form pan. Bake at 350 degrees F., 10 minutes. Melt chocolate and margarine over low heat; stirring until smooth. Combine cream cheese, sugar and salt; mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate mixture and coconut; pour over crust. Bake at 350 degrees F., 55 to 60 minutes or until set. Combine sour cream, sugar and brandy; spread over cheesecake. Bake at 300 degrees F., 5 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Servings: 10

## Coffee Cream Cheesecake

---

1 1/2 cup Crushed coconut cookies    1/2 tsp Nutmeg  
1/2 cup Desiccated coconut            1/2 cup Melted butter

### Procedure

---

- 1 eggs, separated 1 c. milk 1/2 c. sugar 1 1/4 tbsp. gelatin 1/8 tsp. salt /4 tbsp. instant coffee powder 1 lb. cream cheese 1/3 c. sugar 2/3 c. cream COFFEE CREAM: 2/3 c. cream 1 1/2 tsp. instant coffee powder 1 /2 tsp. sugar 1. Mix together the crushed cookies, coconut, nutmeg and melted butter. Firmly press on the bottom and sides of a 9 inch springform pan. Chill until ready to use.
- 2 Lightly beat the egg yolks with the milk in a saucepan.
- 3 Mix in the sugar, gelatin and salt; heat until the sugar and gelatin are dissolved. Remove from heat.
- 4 Stir in the instant coffee powder and cool.
- 5 Press the cream cheese through a strainer and beat with the gelatin mixture until smooth.
- 6 Beat the egg whites until they form soft peaks. Slowly add the sugar and continue to beat until stiff. Fold into the cheese mixture.
- 7 Whip the cream and gently fold into the mixture.
- 8 Pour into the prepared crust and chill until firm.
- 9 Mix together the cream, instant coffee powder and sugar. Chill for at least 30 minutes, then beat until thick. Spread on the top of the cheesecake and serve. Serves 8.

Servings: 8

## Confetti Mac'n Cheese

---

1/4 cup	Chopped onion	1 lb	Pasteurized process cheese spread, cubed
1/4 cup	Chopped green pepper	1/2 cup	Milk
2 Tbs	Margarine or butter	2 cup	(7 oz) elbow macaroni, cooked, drained

### Procedure

---

- 1 Saute vegetables in margarine until tender. Reduce heat to low. Add process cheese spread and milk; stir until process cheese spread is melted. Stir in macaroni. Spoon into 2 quart casserole. Bake at 350 for 15 minutes. Sprinkle with parmesan cheese if desired.
- 2 Preparation time: 15 minutes    Baking time: 15 minutes

Servings: 6

## Confetti Mac'n Cheese

---

1/4 cup	Chopped onion	1 lb	Pasteurized process cheese spread, cubed
1/4 cup	Chopped green pepper	1/2 cup	Milk
2 Tbs	Margarine or butter	2 cup	(7 oz) elbow macaroni, cooked, drained

### Procedure

---

- 1 Saute vegetables in margarine until tender. Reduce heat to low. Add process cheese spread and milk; stir until process cheese spread is melted. Stir in macaroni. Spoon into 2 quart casserole. Bake at 350 for 15 minutes. Sprinkle with parmesan cheese if desired.
- 2 Preparation time: 15 minutes    Baking time: 15 minutes

Servings: 6

## Connola's Ricotta Cheesecake

---

2	lb	Ricotta	1		Lemon Rind; grated
1 1/3	cup	Sugar	1	tsp	Vanilla
1/3	cup	Flour	1/2	tsp	Lemon Extract
5		lg Egg Yolks			Graham Cracker Crumbs
5		lg Egg Whites			Butter
1/3	cup	Heavy Cream			

### Procedure

---

- 1 Beat ricotta, 1 cup sugar and egg yolks until smooth. Mix in flour, lemon rind, lemon & vanilla extracts. In separate bowl, beat egg whites and 1/3 cup sugar until peaks form. Fold in whipped cream and beaten egg whites into ricotta mixture. Butter an 8 1/2" spring pan and sprinkle w/graham cracker crumbs. Pour mixture into pan. Do NOT FILL TO TOP. Leave room for cake expansion while cooking. Preheat oven 425~ and bake 10 min. Reduce heat to 325~ and bake 1 hour. Turn off oven and let cake cool in oven with door closed. Sprinkle w/conf sugar just before serving.
- 2 NOTES: Make sure to butter and crumb pan well to prevent sticking and don't overfill the pan w/batter as it will spill over. Recipe for 12: When doing conversion, make sure you use only 7 eggs, 1/2 c flour, 1 1/2 c sugar and 3 lbs ricotta. Remember to load the mixture higher in the center of the pan so that it doesn't sink so much.

Servings: 8

## Cookies and Cream Cheesecake

---

2	cup	(24) crushed creme-filled chocolate cookie	1/2	cup	Sugar
			3/4	cup	Milk
6	Tbs	Margarine; softened	1	cup	Whipping cream; whipped
1		Unflavored gelatin	1 1/4	cup	(10) coarsely chopped creme-filled chocolate
1/4	cup	Cold water			
1		(8 oz.) pkg. cream cheese softened			

### Procedure

---

- 1 Combine cookie crumbs and margarine; press onto bottom and sides of 9 inch springform pan.
- 2 Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Gradually add gelatin and milk, mixing until blended. Chill until mixture is thickened but not set. Fold in whipped cream. Reserve 1 1/2 cups cream cheese mixture; pour remaining cream cheese mixture over crust. Top with cookies and reserved cream cheese mixture. Chill until firm. 8 servings.

Servings: 4

# Cookies And Cream Cheesecake

---

2	cup	Cream-filled Cookies *	1/2	cup	Sugar
6	Tbs	Margarine, Softened	3/4	cup	Milk
1		Env. Unflavored Gelatin	1	cup	Whipping Cream, Whipped
1/4	cup	Cold Water			
8	oz	Cream Cheese Softened	1 1/4	cup	Creme-filled Cookies **

## Procedure

---

- \* The cookies (24) should be chocolate cream filled cookies and be to as fine as can be done. \*\* These cookies should be chocolate cream filled cookies and should be coarsely chopped. Combine cookie crumbs and margarine; press onto bottom of 9-inch springform pan. Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar, mixing at medium speed on an electric mixer until well blended Gradually add gelatin mixture and milk, mixing until well blended. Chill until mixture is thickened but not set. Fold in whipped cream. Reserve 1 1/2 C cream cheese mixture; pour remaning cream cheese mixture over crust. Top with cookies and reserved cream cheese mixture. Chill until firm.

Servings: 8

## Cool Lemon Refrigerator Cheesecake

---

2	cup	Crushed plain vanilla cookies	2 1/2	Tbs	Sugar
			1 1/2	tsp	Cinnamon
1/2	cup	Melted butter			

### Procedure

---

- 1 pkg. lemon gelatin 3/4 c. boiling water 2 tbsp. grated lemon rind 1/3 c. lemon juice 1 can evaporated milk, chilled 1/2 lb. cream cheese 1 c. sugar 1/2 tsp. vanilla 1. Mix crushed cookies, melted butter, sugar and cinnamon. Press on bottom and sides of a 9 inch springform pan. Refrigerate until ready for use.
- 2 Mix together the gelatin, boiling water, lemon rind and lemon juice. Stir until the gelatin is dissolved. Cool slightly.
- 3 Beat the evaporated milk with a rotary or electric mixer until thick.
- 4 Beat cream cheese with sugar until soft and smooth. Add vanilla.
- 5 Add the beaten milk to the cheese mixture and fold in the gelatin mixture.
- 6 Pour into the prepared crust and chill for several hours before serving. Serves 8.

Servings: 8

## Corn and Cheese Chiles Rellenos

---

FOR THE CHILES			
		1/2 cup	Whole kernel corn
12	Poblano Chiles	2 tsp	Dried basil
8 oz	Grated cheddar cheese	1 tsp	Dried oregano
8 oz	Monterey jack cheese, grated		Pepper

### Procedure

---

- 1 FOR THE BATTER 1g Eggs, separated tb Flour tb Baking powder pn Salt  
Flour Red chile sauce Fresh Cilantro sprigs Corn oil
- 2 Preheat the broiler.
- 3 Arrange the Poblano chiles in a single layer on a baking sheet. Broil until charred on all sides. Wrap in a plastic bag and cool.
- 4 Peel the skins from the chiles, and carefully make a slit in one side of each chile. Remove and discard the seeds, rinse the chiles, and pat dry.
- 5 Combine the two cheeses, corn, basil and oregano in a medium bowl. Season this filling with pepper. Gently stuff each chile with 2-3 tablespoons of the filling, depending on the size of the chile.
- 6 Pour corn oil to a depth of 1" in a very large, heavy saucepan or deep skillet. Heat the oven to 350F.
- 7 Beat the egg yolks in a medium sized bowl until slightly thickened. Use clean, dry beaters to beat the egg whites in a large bowl until stiff but not dry. Fold the egg yolks along with the flour, baking soda, and salt into the egg whites. Place additional flour in a flat dish.
- 8 Roll each chile in flour to coat. Working in batches, dip each chile into the batter. Fry until golden brown (about 2 minutes per side.)
- 9 Transfer to paper towels using a slotted spoon. Place 1/4 cup of the red chile sauce on each serving plate, and top the sauce with 2 chiles rellenos. Garnish with cilantro sprigs. Serve hot!

Servings: 1

Yield: 12 Chiles

## Corn-Chilies-Cheese Bread

---

1	package Yeast	1	Tbs	Chopped canned chilies
1/2	cup Cheddar cheese, shredded	1		Egg
3	cup Bread flour	1	Tbs	Butter
3/4	cup Yellow cornmeal	1/2	tsp	Salt
1/2	cup Drained whole kernel	2	tsp	Sugar
	canned	1 1/4	cup	Warm water
	Corn			

### Procedure

---

- 1 Place all ingredients into the pan, in the order listed. Select white bread, and press "Start". NOTE: Unless otherwise noted all ingredients should be at room temperature. This can be mixed on manual of the bread machine. After Second kneading, remove dough from machine, divide into to equal portions and place in small loaf pans. Cover and let rise to double, about 45 min to 1 hour. Bake at 350 f. for 35-40 min.

Servings: 1

Yield: 2 Loaves

## Corn-chillies-cheese Bread

---

<b>FOR 1 1/2 LB. LOAF</b>				
1	package	Yeast	1/2	cup Cheddar cheese, shredded
1			1	Egg
3	cup	Bread flour	1	Tbs Soft butter
3/4	cup	Yellow cornmeal	1/2	tsp Salt
1/2	cup	Whole kernel canned corn drained	2	tsp Sugar
1	Tbs	Canned Ortega chillies chopped	1 1/4	cup Warm water

### Procedure

---

- 1 Put all ingredients into pan, select white bread, and push start.

Servings: 1

## Corny Cheese Bread

---

1/2	Tbs	Yeast	1	Eggs
2 1/2	cup	Flour, bread	1 Tbs	Butter
1	cup	Corn meal	1 cup	Water; warm
1/2	tsp	Salt	8 oz	Cheez Whiz
2	tsp	Sugar		

### Procedure

---

- 1 Use Mild Mexican Cheez Whiz for tangy flavor. Cut Cheez Whiz into chunks. Bring all ingredients to room temperature and pour into bakery, in order. Set "baking control" at 12 o'clock. Select "white bread" and push Start.

Servings: 1

Yield: 1 Loaf

## Corny Cheese Bread Abm

---

1/2	Tbs	Yeast	1	Tbs	Sugar
2 1/2	cup	Flour, bread	1		Eggs
1	cup	Corn meal	7/8	cup	Water; warm
1/2	Tbs	Salt	8	oz	Cheez Whiz

### Procedure

---

- 1 Use Mild Mexican Cheez Whiz for tangy flavor. Cut Cheez Whiz into chunks. Bring all ingredients to room temperature and pour into bakery, in order. Set "baking control" at 11 o'clock. Select "white bread" and push Start.
- 2 very tangy corn-meal bread. The kids love it.

Servings: 1

Yield: 20 Oz

## Cottage Cheese ( Smierkase )

---

1 quart Milk, sour  
Cream  
Sour cream

Water

**\*or:**

### Procedure

---

- 1 Pour one quart of sour milk heated to lukewarm into a cheesecloth bag. Pour one quart of warm water over this, and after this has drained through, repeat twice. Tie bag and let drip until the "whey is all." Serve with either sweet or sour cream and seasoning to taste.

Servings: 1

## Cottage cheese and oil Pastry (2)

---

7	oz	(200g) cottage cheese (well pressed out)	1	package Vanillin sugar
			1	pinch Salt
6	Tbs	Milk	14	oz (400g) plain flour
		Egg	1	package And 2 tsp Baking powder
8	Tbs	Oil		(bakin)
3 1/2	oz	(100g) sugar		

### Procedure

---

- 1 Rub the cottage cheese through a fine sieve, if desired, and mix with the milk, egg, oil, sugar, vanillin sugar, and salt. Mix and sieve together the flour and the Backin and add to the mixed ingredients, a little at a time until slightly more than half has been used. Knead in the rest of the flour.

Servings: 1

## Cottage cheese and oil pastry (3)

---

4 1/2 oz	(125g) cottage cheese	4 Tbs	Oil
	(well pressed out)	1 tsp	Salt
4	Tbs Milk	9 oz	(250g) plain flour
	Egg yolk	1	package (16g) Backin
1/2	x Egg white		

### Procedure

---

- 1 rub the cottage cheese through a fine sieve, if desired and mix with the milk, egg yolk, and 1/2 egg white, oil and salt. mix and sieve together the flour and the Backin and add to the mixed ingredients, a little at a time, until slightly more than half has been used. Knead in the rest of the flour.

Servings: 1

## Cottage Cheese Cakes

---

3	md Eggs	2 Tbs	Corn oil
1	cup Small curd cottage cheese	2 Tbs	Flour or cornmeal

### Procedure

---

- 1 Combine the ingredients in order in a blender. Blend well until mixture is smooth. Cook on a slightly greased griddle or in a hot skillet. Since the consistency of the cakes is light keep the cake size small.

Servings: 1

## Cottage Cheese Pancake

---

1 cup Cottage cheese

6 Tbs Flour

6 Egg

6 Tbs Vegetable oil

### Procedure

---

- 1 Whiz all ingredients up in the blender until smooth. Spoon onto hot griddle and turn as you would any other pancake - you know, when the bubbles appear, etc. Usually when I make these, I make them quite small - must be a carry-over when the kids were small and they wanted zillions of tiny pancakes instead of 2-3 "regular" ones.

Servings: 4

## Cottage Cheese Pancakes (blender Method)

---

1/2 cup	Rolled Oats	4	Eggs
1 cup	Cottage Cheese or Tofu	1/3 cup	Milk ;approx

### Procedure

---

- 1 ---OPTIONAL--- /4 ts Salt /2 ts Vanilla /2 ts Baking Soda -if cottage cheese - is very sour
- 2 Combine all ingredients except milk in blender and process at medium speed until smooth. Add milk until batter is like medium-thick pancake batter. Bake as for ordinary pancakes on a lightly greased skillet or griddle over medium high heat until brown on both sides. Serve hot with fresh fruit, jam, hot applesauce or butter and cinnamon-sugar. A delicious change! Makes about 25 3" pancakes.

3

Servings: 1

## Crab and Cream Cheese Hors d'oeuvre

---

8 oz	Pkg Cream Cheese, softened	1/2 tsp	Horseradish
8 oz	Backfin crabmeat	2 oz	Slivered almonds
1 Tbs	Milk	1	x Salt
2 Tbs	Chopped onion	1	x Pepper

### Procedure

---

- 1 Blend together all ingredients except almonds and put in shallow baking dish (salt/pepper to taste). Sprinkle almonds over top and bake at 350 degrees until slightly browned on top. Serve hot on crackers. Makes 2 cups.

Servings: 1

## Crab Loaf with Cheese Sauce

---

3	cup	Half and half	3	Tbs	Flour
3	Tbs	Butter	1	lb	Cheddar cheese, grated
1		Green pepper; seeded and diced medium	1	lb	Crab meat; shells picked out
1/2		md White onion; diced medium	4		6" sourdough roundettes
2	Tbs	Garlic, diced	4	Tbs	Herb Butter
1	tsp	Fresh thyme, chopped	1	cup	Cheddar cheese, grated

### Procedure

---

- 1 In a medium saucepan place the half and half. Bring it to a simmer and keep it warm.
- 2 In another medium saucepan place the butter and heat it until it has melted. Add the bell peppers, onions, garlic, and thyme. Saut the ingredients for 5 to 6 minutes, or until they are tender. Add the flour, and stir it constantly, slowly add the warm half and half. Make sure that no lumps form. Simmer the sauce for 20 minutes. Add the 1 pound of cheese and stir it in so that it is melted. Add the crab and stir it in. Keep the sauce warm.
- 3 Hollow out the sourdough loaves. Rub the inside of each loaf with the Herb Butter. Preheat the oven to 350F. Bake the loaves for 5 minutes, or until they are toasted.
- 4 Fill the loaves with the crab-cheese sauce. Sprinkle on the 1 cup of grated cheese. Bake the loaves for 5 minutes, or until the cheese melts and the sauce is hot.

Servings: 4

## Cranberry Cheesecake With Cranberry Orange Compote

---

<b>CRANBERRY FILLING</b>	1/3 cup Orange juice, fresh
1 lb Cranberries *	1 1/3 cup Sugar

### Procedure

---

- 1 CHEESE FILLING 1b Cream cheese \*\* x Large eggs /3 c Sugar
- 2 ----CRUST---- /3 c Vanilla wafer crumbs \*\*\* tb Unsalted butter, melted
- 3 ---TOPPING--- c Sour cream ts Vanilla extract /3 c Sugar
- 4 ---COMPOTE--- c Sugar /4 c Cranberry filling \*\*\*\*\* x Large oranges /2 c Water ts Orange peel, minced \*\*\*\*\*
- 5 fresh or frozen, about 4 2/3 cups \*\* room temperature \*\*\* about 40 wafers  
\*\*\*\* reserved from cheesecake recipe \*\*\*\*\* orange part only
- 6 FOR CRANBERRY FILLING: Combine cranberries, sugar, and fresh orange juice in heavy medium saucepan. Bring to boil over medium-high heat, stirring until sugar dissolves. Reduce heat and simmer until berries pop and mixture thickens, stirring frequently to prevent sticking, about 10 minutes. Cool cranberry filling completely.
- 7 FOR CHEESE FILLING: Using an electric mixer, beat cream cheese and sugar in a large bowl until well blended. Add eggs 1 at a time, beating after each addition. Set cheese filling aside.
- 8 FOR CRUST: Preheat oven to 350F degrees. Lightly butter 9-inch diameter spring form pan with 2 3/4-inch-high sides. Place cookie crumbs in medium bowl. Add melted butter and blend until moist crumbs form. Press onto bottom (not sides) of prepared pan.
- 9 Pour cheese filling over crust in pan. Spoon 1 cup cranberry filling over cheese filling (reserve remaining cranberry filling for compote). Using a small sharp knife, swirl to form marble pattern. Bake until center of cheesecake is set, about 1 hour. Transfer cheesecake to rack and maintain oven temperature.
- 10 MEANWHILE, PREPARE TOPPING: Mix sour cream, sugar, and vanilla in small bowl. Gently press down any raised edges of cheesecake. Spoon topping over cake. Bake 5 minutes. Transfer cheesecake to rack and cool. Cover and refrigerate over night. (Cheesecake can be prepared 2 days in advance. Keep refrigerated)
- 11 Release pan sides. Transfer cheesecake to platter. Cut cheesecake into wedges and serve, passing compote separately.

Cranberry Cheesecake With Cranberry Orange Compote

**12 CRANBERRY ORANGE COMPOTE:** Combine sugar and water in heavy small saucepan. Bring to a boil, stirring until sugar dissolves and liquid appears clear. Transfer to medium bowl and mix in 1 3/4 cups reserved cranberry filling and minced orange peel. Using small sharp knife, cut peel and white pith from oranges. Working over another bowl to catch juices, cut between membranes to release segments. Add segments to bowl with juices. (Can be prepared 8 hours ahead. Cover oranges and cranberry filling separately and refrigerate.) Add orange segments and juices to compote and serve. Use any leftover compote on vanilla ice cream or pound cake.

Servings: 10

## Cream Cheese Apple Cake

---

<b>Cake:</b>		2	Tbs	Heavy cream
2	cup	<b>Custard topping:</b>		
1/2	tsp	1	cup	Heavy cream; less 2 t
1	tsp	2		Eggs
1/4	tsp	1/2	cup	Sugar
1	cup	1	Tbs	Lemon juice
3/4	cup	1/2	tsp	Cinnamon
1	tsp	1/8	tsp	Nutmeg
2		<b>Apple topping:</b>		
	lg	3	lb	Apples; 9 medium
<b>Cream cheese filling:</b>		1/2	cup	Pecans; finely chopped
16	oz			
2	tsp			
1/3	cup			
	Sugar			

### Procedure

---

- 1 **CAKE:** Preheat oven to 350. tightly wrap the outside of a 9" springform pan with foil so it covers the bottom and sides of the pan. Butter the inside of the pan. On waxed paper, stir together the flour, soda, cream of tartar and salt. In large bowl cream butter, sugar and vanilla. Beat in eggs, then flour mixture until blended. With wide spatula, spread batter over bottom and sides of pan. Refrigerate. Without washing beater, make cream cheese filling and custard topping. **CREAM CHEESE FILLING:** Beat all ingredients together. **CUSTARD TOPPING:** Beat all ingredients together. **APPLE TOPPING:** Pare and core the apples. Cut into 1/8 to 1/4" slices. Remove pan from refrigerator; spread cream cheese filling over bottom. Arrange apples over filling; pour custard topping over apples. Sprinkle with pecans. Bake on rack below center of oven for 1 hr. Cover top with foil and continue baking -60 min. more until custard is set. Place on rack to cool. Remove foil; loosen sides; remove band.

Servings: 16

## Cream Cheese Biscuits

---

-The Bed and Breakfast Cookbook	1 cup Butter
6 oz Cream cheese	2 cup Flour

### Procedure

---

- 1 A Buttery, flaky biscuit. Delicious with jams or jellies or filled with thinly sliced ham.
- 2 Soften cream cheese and butter to room temperature. Cream together. Blend in flour. Shape into long rolls with a 3 inch diameer and wrap in wax paper. Chill several hours or overnight in the refrigerator.
- 3 When ready to bake, slice into 3/4 inch slices and place on ungreased cookie sheets. Bake at 400 degrees for 20 minutes or until done. Watch carefully so that the bottoms don't burn.Serve hot.

Servings: 2

Yield: 12 biscuits

# Cream Cheese Bread

---

		3	Tbs	Sugar
1/3 cup	Milk	1	tsp	Salt
1 cup	Cream cheese; (I cube mine)	3	cup	Bread flour
1/4 cup	Margarine; or butter	2 1/2	tsp	Yeast
1	Egg			

## Procedure

---

- 1 I cook this on the light crust setting and if you want to add choc chips, raisins or other dried fruits, use the setting for adding these at the beep. Enjoy!

Servings: 1

Yield: 1 Loaf

## Cream Cheese Bread Abm

---

1/2 Tbs Yeast	4 oz Cheese, cream
2 cup Flour, bread	1 lg Eggs
1 Tbs Sugar	1/2 cup Water
1/2 Tbs Salt	

### Procedure

---

- 1 Cube cream cheese for easier blending. Bring all ingredients to room temperature and pour into bakery, in order. Set "baking control" at 10 o'clock. Select "white bread" and push Start.
- 2 finally got this one to turn out! I suspect it's more of a novelty bread than something I'll make frequently, as it was okay but not thrilling.

Servings: 16

# Cream Cheese Butter Cookies

---

1/2	lb	Butter	1	Egg yolk
1	cup	Sugar	4	oz Cream cheese
2 1/2	cup	Flour, all-purpose		Raspberry jam

## Procedure

---

- 1 Preheat oven to 350 degrees F. Cream together the butter and sugar. Add the flour and egg yolk and mix well. Add the cream cheese and mix well.
- 2 Roll into balls about 5/8 inch diameter. Place them on an ungreased cookie sheet (the cookies don't grow when baked, so they can be somewhat close together). Then press your thumb into each to flatten it and make an indentation to hold some jam. Fill it with jam. Bake at 350 degrees F for 15 to 20 minutes.
- 3 You can use any flavor jam you like. The jam is the only part of the cookie that has any texture, so I prefer using it to jelly.
- 4 Don't eat the cookies straight from the oven, or you'll probably burn your tongue. The jam stays hotter much longer than the cookie.
- 5 NOTES:
- 6 \* Simple filled butter cookies with cream cheese. Yield: 3-4 dozen.
- 7 Difficulty: easy, but strenuous if made by hand. Time: 20 minutes preparation, 15-20 minutes baking. Precision: Measure the ingredients.

Servings: 1

Yield: 3 Dozen

## Cream Cheese Cake Frosting

---

4 oz Cream cheese; softened      1 cn Vanilla frosting  
2 tsp Lemon juice

### Procedure

---

- 1 Mix all ingredients until well blended. Spread on cooled cake. Especially good on Chocolate Zucchini Cake!

Servings: 1

# Cream Cheese Chicken

---

		1	cn	Condensed mushroom soup
1	Frying chicken; cut up			
2	Tbs Melted butter or margarine	6	oz	Cream cheese; cut into cubes
	Salt and pepper			
2	Tbs Dry italian salad dressing	1/2	cup	Sauterne wine or sherry
	Mix	1	Tbs	Chopped onion

## Procedure

---

- 1 Brush chicken with butter and sprinkle with salt and pepper. Place in a crockpot and sprinkle dry mix over all. Cover and cook on low for 6 to 7 hours. About 45 minutes before done, mix soup, cream cheese, wine, and onion in a small saucepan. Cook until smooth. Pour over the chicken and cover and cook another 45 minutes. Serve with sauce.
- 2 NOTE: Hi, you know this sounds yummy and I know we all wish we could have it. YOU CAN! Just think logically. Cut your chicken up or use chicken parts but remember to remove all the skin and visible fat. Instead of using the butter or margarine, spray your chicken with one of the butter flavored non-stick cooking sprays. Use the low-fat, low-sodium cream of mushroom soup, and use the lite cream cheese, Neufchatel. You can use the wine as the alcohol will cook out and there isn't that much of it in this recipe, but even there you can substitute a light chablis for the sherry . Don't have a crockpot? Try fixing the chicken in the oven. Just bake the chicken for about minutes, then pour over the mushroom soup/wine mixture and continue baking for about 45 minutes. You must use your own judgement about covering the chicken, but I think you probably should to keep the chicken from drying out. Don't be afraid to try a recipe just because it looks like you can't have it. Just think logically! Have fun in the kitchen.

Servings: 4

## Cream Cheese Chocolate Cake

---

2	cup	Cake flour; sifted	1/4	cup	;hot water
1 1/2	tsp	Baking soda	4	oz	Baking chocolate
1	tsp	Salt	1/4	cup	Vegetable shortening
6	oz	Cream cheese	3		Eggs; large
1/2	cup	Vegetable shortening	3/4	cup	Milk
2	tsp	Vanilla extract	1	Tbs	Milk
6	cup	Confectioners' sugar; sifted			

### Procedure

---

- 1 Sift the cake flour, baking soda, and salt together and set aside. Combine cream cheese, 1/2 c shortening and vanilla in a large mixing bowl. Beat, with an electric mixer set on high, until light and fluffy. Add confectioners' sugar alternately with hot water and chocolate (melted and cooled to room temperature) to cream cheese mixture, beating well after each addition. Blend until smooth. Remove 2 cups of the chocolate mixture and cover with plastic wrap. Reserve for frosting. Blend 1/4 cup shortening into remaining chocolate mixture. Add eggs, one at a time, beating well after each addition. Add dry ingredients alternately with 1/4 cup of milk, beating well after each addition. Spread batter in 2 greased and waxed paper lined 9-inch round cake pans. Bake in preheated 350 degree F. oven for 35 minutes or until cakes test done. Cool in pans on racks for 10 minutes. Remove from pans; cool completely on racks. Blend 1 T milk into the reserved chocolate mixture for frosting. Place one layer on serving plate and spread with frosting. Top with second layer and frost sides and top with remaining frosting.

Servings: 12

## Cream Cheese Chocolate Chip Pizza (Soft)

---

1	cup	Butter-margarine; softened	2 1/4	cup	All purpose flour
3/4	cup	Sugar	1	tsp	Baking soda
3/4	cup	Brown sugar	1/4	tsp	Salt
8	oz	Cream cheese; softened	12	oz	Semisweet chocolate chips
1	tsp	Vanilla	1	cup	Chopped walnuts (optional)
2		Eggs			

### Procedure

---

- 1 Preheat oven to 375. Lightly grease two 12 inch pizza pans. Cream butter and sugar
- 2 Combine flour, baking soda and salt in small bowl. Add to creamed mixture. Divide dough in half, spread each half evenly into prepared pans.
- 3 IMPORTANT - DO NOT SPREAD ALL THE WAY TO EDGES, THIS DOUGH DOES SPREAD
- 4 Bake 20 to 30 minutes or until lightly browned. Cool completely in pans
- 5 To serve: cut into slim wedges.

Servings: 2

## Cream Cheese Chocolate Truffles

---

8 oz	Cream cheese; softened	1 Tbs	Almond-flavored liqueur
3 cup	Confectioner's sugar		Ground nuts
12 oz	Semisweet chocolate ; melted		Confectioner's sugar ; sift
			Cocoa
1 Tbs	Coffee-flavored liqueur		
1 Tbs	Orange-flavored liqueur		

### Procedure

---

- 1 Beat cream cheese in large mixing bowl at medium speed with electric mixer until smooth. Gradually add 3 cups confectioner's sugar; mix well. Stir in chocolate. Divide chocolate mixutre into thirds. Add different flavored liqueurs to each third; mix well. Refrigerate several hours. Shape mixutre into 1-inch balls; roll in nuts, confectioner's sugar or cocoa. refrigerate. Makes about 5 dozen.

Servings: 60

## Cream Cheese Coffee Cake

---

8 oz	Cream cheese, softened	1/4 cup	Sugar
1/3 cup	Sugar	2 tsp	Butter or margarine, softened
1 tsp	Almond extract	1/4 cup	Fruit preserves (any flavor)
2 cup	Bisquick baking mix	1/4 cup	Sliced almonds
1/3 cup	Milk		

### Procedure

---

- 1 Grease a round pan, 9 x 1 1/2". Mix cream cheese, 1/3 cup sugar and the almond extract; reserve. Mix the baking mix, 1/4 cup sugar and the butter or margarine until dough forms. pat in the bottom and 1" up the sides of the pan. Spread cream cheese mixture over the dough. Carefully, spread preserves over the cream cheese mixture; sprinkle with almonds. Bake in a preheated 350 degree oven until golden brown and the cream cheese is set, 40 to 45 minutes. Cool 20 minutes; carefully, remove from the pan. Refrigerate any remaining coffee cake.

Servings: 8

## Cream Cheese Cookies

---

1/2 cup	Butter Flavor Crisco	1/2 tsp	Vanilla
1	package Cream Cheese, softened 3 ounce package	1 cup	Flour, all purpose
1 Tbs	Milk	1/2 cup	Pecans, chopped
1 cup	Sugar		

### Procedure

---

- 1 Preparation Time: 15 minutes      Bake time: 10 Minutes
- 2 Heat oven to 375 F.
- 3 Cream Butter Flavor Crisco, cream cheese and milk in medium bowl at medium speed of electric mixer until well blended. Beat in sugar and vanilla. Mix in flour. Stir in nuts. Drop level measuring tablespoonfuls of dough 2 inches apart onto ungreased baking sheet.
- 4 Bake at 375 for 10 minutes. Remove to cooling rack.
- 5 Makes 3 dozen 2 inch cookies.
- 6 Lemon or Orange Variation: Add 1/2 teaspoon grated lemon or orange peel to dough.
- 7

Servings: 1

Yield: 36 Cookies

## Cream Cheese Dijon Dip

---

Dijon mustard

Cream cheese

### Procedure

---

- 1 Blend any variety Grey Poupon with cream cheese and serve as a spread on crackers or as a dip for vegetables.

Servings: 1

## Cream Cheese Frosting

---

4 oz Margarine or butter

1 lb Sugar, powdered

8 oz Cheese, cream

### Procedure

---

- 1 Blend softened cheese and margarine in mixer. Blend and whip in the sugar. Ready to spread.

Servings: 1

Yield: 3 Cups

## Cream Cheese Frosting For Vegetable Cakes

---

1/2 cup	Butter or margarine; (1 stic	2 tsp	Vanilla
8 oz	Cream cheese	1 lb	Confectioner's sugar

### Procedure

---

- 1 Beat shortening with cream cheese and vanilla. Gradually beat in sugar. If mixture becomes too thick, add a little milk. Spread on cooled cake.

Servings: 12

## Cream Cheese Fudge ~

---

6 oz	Cream Cheese, softened	2	tsp	Vanilla
2 Tbs	Cream	2	tsp	Rum
4 cup	Confectioners' Sugar	1	dash	Salt
4 oz	Unsweetened Chocolate	1 1/2	cup	Chopped Nuts

### Procedure

---

- 1 Melt the unsweetened chocolate in a double boiler (in a container immersed in very hot water). Blend the cream cheese and cream. Gradually add the confectioners' sugar. Add the melted chocolate, vanilla, rum, salt, and 1 cup of the chopped nuts. Press into 8-inch square pan. Add the remaining 1/2 cup chopped nuts on top. Refrigerate 15 minutes and cut.

Servings: 12

## Cream Cheese Fudge ala Joyce

---

1	package Cream cheese (8-oz)	dash	salt
	softened	1/2	cup Chopped nuts
4	cup Sifted powdered sugar	1	tsp Vanilla
4	1-oz squares Baker's chocolate, melted		

### Procedure

---

- 1 Gradually add powdered sugar to the softened cream cheese. Mix well with a mixer. Add chocolate, salt, nuts, and vanilla. Pour into a buttered 8-inch pan. Chill several hours.

Servings: 1

Yield: 1 Recipe

## Cream Cheese Icing

---

3/4	cup	Confectioners' sugar	1	tsp	Vanilla and
3	oz	Cream cheese	1/2	tsp	Cinnamon
1 1/2	Tbs	Cream or milk			Or
1 1/2	tsp	Grated lemon or orange rind	dash		Liqueur, lemon or orange juice and grated rind
		Or			

### Procedure

---

- 1 Work the cream cheese and the cream or milk until soft and fluffy. Sift the sugar and beat in gradually. Add the lemon or orange rind, OR the vanilla and cinnamon, or the liqueur, juice and rind.
- 2 If you want a pink icing blend in 1 tablespoon chopped maraschino cherries.

Servings: 1

## Cream Cheese Mints

---

2 oz Cream cheese, rm temp.      1 2/3 cup Confectioner's sugar  
1/4 tsp Oil of peppermint

### Procedure

---

- 1 Mash cheese well, add flavoring and coloring, mix in sugar. Knead with hands until like pie dough. Shape into ball, one at a time, press one side ONLY, into granulated sugar. Press sugar side in mold, unmold at once.  
\*Cream cheese must be kept refrigerated until one hour before serving to prevent bacteria from forming, which can cause food poisoning. Source: newsletter Nov '89 \*Use rubber molds, several shapes avail.

Servings: 30

## Cream Cheese Pecan Frosting

---

8 oz Cream cheese; softened      1 tsp Vanilla extract  
1/2 cup Butter or margarine softened      1 cup Finely chopped pecans  
1 lb Powdered sugar; sifted

### Procedure

---

- 1 Preparation Time: 0:05 Combine cream cheese and butter, beating until smooth. Add powdered sugar and vanilla; beat until light and fluffy. Stir in pecans. Yield: about 3 cups.

Servings: 10

## Cream Cheese Pie

---

8	oz	Cream cheese	14	oz	Condensed milk
1/3	cup	Lemon juice	9	oz	Whipped cream
1/2	cup	Pecans	1	cup	Drained fruit (pineapple)
2		Graham cracker pie shells			

### Procedure

---

**1** Combine cream cheese, milk, lemon juice, and whipped cream. Mix together

Servings: 6

## Cream Cheese Plum Clafouti

---

3/4 lb	Plums; firm but ripe	2 tsp	Vanilla
2	Eggs	1/4 tsp	Salt
1/3 cup	Sugar	2 Tbs	Butter; melted
3 oz	Cream Cheese; at room temperature		Powdered Sugar
1/3 cup	Flour		

### Procedure

---

- 1 Preheat the oven to 375F. Butter a 9" pie plate. Peel, halve and pit the plums, then cut each half into 4 pieces; you will have 1 1/2 cups, more or less. Beat together the eggs and sugar until pale yellow. Add the cream cheese and beat until smooth. Add the flour, vanilla and salt and beat again until smooth.
- 2 Combine the plums and the batter then spread evenly in the prepared pie plate. Drizzle with melted butter. Bake for 30 minutes, or until puffed and lightly browned. Good hot or warm (it will gradually sink as it cools.) Sprinkle with powdered sugar before serving.
- 3 Per serving: 331 calories, 6 g protein, 42 g carbohydrate, 16 g fat, g saturated fat, 144 mg cholesterol, 279 mg sodium, 2 g fiber.

Servings: 4

## Cream Cheese Plum Clafouti

---

3/4 lb	Plums; firm but ripe	2 tsp	Vanilla
2	Eggs	1/4 tsp	Salt
1/3 cup	Sugar	2 Tbs	Butter; melted
3 oz	Cream Cheese; at room temperature		Powdered Sugar
1/3 cup	Flour		

### Procedure

---

- 1 Preheat the oven to 375F. Butter a 9" pie plate. Peel, halve and pit the plums, then cut each half into 4 pieces; you will have 1 1/2 cups, more or less. Beat together the eggs and sugar until pale yellow. Add the cream cheese and beat until smooth. Add the flour, vanilla and salt and beat again until smooth.
- 2 Combine the plums and the batter then spread evenly in the prepared pie plate. Drizzle with melted butter. Bake for 30 minutes, or until puffed and lightly browned. Good hot or warm (it will gradually sink as it cools.) Sprinkle with powdered sugar before serving.
- 3 Per serving: 331 calories, 6 g protein, 42 g carbohydrate, 16 g fat, g saturated fat, 144 mg cholesterol, 279 mg sodium, 2 g fiber.

Servings: 4

## Cream Cheese Pound Cake

---

		4	Eggs
2	cup	Flour	2 Tbs Lemon juice
2	tsp	Baking powder	1 1/2 tsp Lemon rind
1/4	tsp	Salt	1 tsp Vanilla
8	oz	Cream cheese; room temp	Powdered sugar
1	cup	Butter or margarine; soften	Grated lemon rind
1 1/2	cup	Sugar	

### Procedure

---

- 1 Mix flour, baking powder and salt; set aside. Cream cheese with butter until blended. Beat in sugar until smooth. Add eggs. Beat until light and fluffy, scraping bowl often. Add lemon juice, lemon rind and vanilla. Slowly stir in flour mix until blended. Mix well. Batter will be rather heavy. Turn into 8-10 cup capacity bundt pan. Bake at ~ for 1 hour or until tested done. Let cake stand in pan 10 minutes, then invert and place on rack to cool. Place on serving platter. Dust with powdered sugar. Sprinkle some grated lemon rind on top.

Servings: 10

## Cream Cheese Salsa Spread

---

- |   |   |                              |
|---|---|------------------------------|
| 1 | package Regular or light cream<br>cheese (8 oz) | Chopped fresh cilantro (opt) |
|   | PACE Picante Sauce                              |                              |

### Procedure

---

- 1 Place cream cheese on rimmed plate; let stand at room temperature about 30 minutes to soften. Pour PACE Picante Sauce over and around cream cheese. Garnish with cilantro, if desired.
- 2 Serve with vegetable dippers, crackers or chips.

Servings: 1

## Cream Cheese Sauce

---

8 oz	Cream cheese	1	x	Tobasco
1	x	Cream	to thin	
1	x	Celery salt		
		1	x	Worcestershire sauce

### Procedure

---

- 1 Add enough cream to cream cheese to thin. Season to taste.

Servings: 1

# Cream Cheese Swirled Brownies

---

	<b>FILLING</b>	1/2 cup Sugar
1/3 cup	Butter Flavor Crisco	2 Eggs
1	package Cream cheese, softened 8 ounce package	3 Tbs Flour, all purpose
1	tsp Vanilla	

## Procedure

---

- 1 ---BROWNIE--- /3 c Butter Flavor Crisco ounce squares unsweetened - chocolate c Sugar Eggs ts Vanilla /4 c Flour, all purpose ts Baking powder ts Salt
- 2 Preparation Time: 20 Minutes Bake Time: 35 Minutes
- 3 Heat oven to 350 F. Grease a 13 x 9 2 inch pan with Butter Flavor Crisco. Set aside.
- 4 For Filling, Cream Butter Flavor Crisco, cream cheese and vanilla in small mixing bowl at medium speed of electric mixer until well blended. Beat in 1/2 cup sugar. Add 2 eggs, ONE AT A TIME. Beat well after each addition. Beat in 3 tablespoons flour. Set aside.
- 5 For Brownie, Melt Butter Flavor Crisco and chocolate in large saucepan on low heat. Add 4 eggs, one at a time. Stir each egg QUICKLY into hot mixture. Stir in 1 teaspoon vanilla.
- 6 Combine flour, baking powder and salt. Stir gradually into chocolate mixture.
- 7 Spread half of the chocolate mixture in baking pan. Drop cheese mixture over surface of chocolate layer. Spread gently to cover. Drop remaining chocolate mixture over cream cheese layer. Spread gently to cover. Swirl two mixtures together using tip of knife. ( Hint: Nice swirl design depends on how much you pull knife through batter. Do not over do. )
- 8 Bake at 350 for 35 minutes. Cool completely before cutting into squares about 2 x 2 inches.
- 9 Makes 2 dozen brownies.
- 10

Servings: 1

Yield: 24 Cookies

## Cream cheese tarts

---

2	package Softened cream cheese	3/4	cup	Sugar
2	Eggs	1	Tbs	Lemon juice
1	tsp Vanilla	1		package Sunshine vanilla wafers
1	cn Thank You Cherry Pie filling			

### Procedure

---

- 1 Beat all ingredients with electric mixer. Put papers in tart tins (use tart pan and paper wrappers). Put wafers in papers, FLAT side up. Fill 3/4 full of cheese mixture. Put cherry on top, (no juice). Bake 15 minutes at 350\*. Cool in tins. Makes three dozen. If storing for awhile, refrigerate.

Servings: 36

## Creamy Chilled Cheesecake

---

1 cup	Graham Cracker Crumbs	1/2 cup	Sugar
1/4 cup	Sugar	3/4 cup	Milk
1/4 cup	Margarine, Melted	1/4 cup	Lemon Juice
1	Env. Unflavored Gelatin	1 cup	Shipping Cream, Whipped
1/4 cup	Cold Water		Strawberry Halves
8 oz	Cream Cheese, Softened		

### Procedure

---

- 1 Combine Crumbs, sugar, and margarine; press onto bottom of 9-inch spring-form pan. Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Chill until slightly thickened; fold in whipped cream. Pour over crust; chill until firm. Top with strawberries before serving.

Servings: 8

## Creamy Chocolate Cheesecake

---

1	cup	Salted or unsalted pretzels finely crushed	1/3	cup	European style co
			2		Eggs
1	Tbs	Sugar	1	cup	Dairy sour cream
1/3	cup	Butter or margarine; melted	2	tsp	Vanilla extract
16	oz	Cream cheese; softened			
1	cup	Sugar			

### Procedure

---

- 1 Heat oven to 350F. For crust, in medium bowl combine crushed pretzels and tbsp sugar; stir in butter. Press mixture on bottom of 9" springform pan. Bake 8 minutes; cool slightly. In large mixer bowl beat cream cheese until smooth and fluffy. Gradually beat in 1 cup sugar and cocoa. Add eggs, one at a time, beating well after each addition. Stir in sour cream and vanilla; blend well. Pour into pan. Bake 35 minutes. Turn off oven; leave cheesecake in oven 20 minutes without opening door. Remove from oven. Cool completely; cover and refrigerate. Garnish as desired. Creamy Chocolate Cheesecake Squares ~ Double ingredients above for pretzel crust. Press mixture firmly on bottom of buttered 13/9/x2" baking pan. Bake as directed. Prepare cheesecake using recipe above. Bake 35 minutes or until edges are set (edges may crack slightly). Remove from oven. Cool completely.

Servings: 10

## Creamy Lemon Cheese Pie

---

1/4 cup Squeezed lemon juice  
1 8 oz package cream cheese  
2 Eggs; beaten  
3/4 cup Sugar  
1 9 inch vanilla wafer crust

**Topping:**

1 Tbs Grated lemon peel  
1 Tbs Sugar  
1 cup Sour cream

**Procedure**

---

- 1 Blend lemon juice, cream cheese together. Add beaten eggs, sugar together. Add this to cream cheese and beat until fluffy. Bake in degree oven about 25 minutes. Cool for 5 minutes. Prepare topping of sour cream, lemon rind and sugar mixed together. Spread over cool pie. Return to oven and bake 10 minutes longer. Cool; chill about 5 hours before serving.

Servings: 1

## Crescent Cheese Delights

---

2 package Pillsbury Crescent  
rolls  
1 cup Sugar  
1 Egg

2 package Cream cheese  
1 tsp Vanilla

### Procedure

---

- 1 Open 1 pk crescent rolls and line a 13"x9" pan. Pinch together triangles and form crust. Cream all other ingredience and pour over crust. Top with the other pk of crescent rolls and pinch together triangles to form top crust. Bake at 350\* for 25-30 minutes. Frost after cooled with glaze (1 cup powdered sugar, 1/2 t. vanilla and 2T milk). Best when served cold.

Servings: 20

## Crispy Cheese Wafers

---

1/3	cup	Margarine	1/4	tsp	Salt
2	cup	Cheese, Cheddar; shredded	1	cup	Flour, all-purpose
1	tsp	Worcestershire sauce			

### Procedure

---

- 1 Thoroughly blend margarine and cheese; stir in worcestershire sauce and salt. Add flour; mix well. Form dough into 2 rolls 1-1/2 inches in diameter. Wrap in waxed paper, and chill. Slice thin; place on ungreased baking sheets. Bake at 375 degrees for 8 to 10 minutes.

Servings: 4

## Crock-Pot Potato-Cheese Soup

---

8	Potatoes, cubed	1	tsp	Savory
1	Tbs Chives, chopped	1/2	tsp	Salt
1 1/2	cup Chopped celery	1	cup	Milk
1/3	cup Chopped parsley	2	Tbs	Flour
1/2	cup Chopped onion	2	Tbs	Butter
1/4	tsp Paprika	2 1/2	cup	Grated cheddar cheese
1/4	tsp Celery seed			

### Procedure

---

- 1 Place potatoes, chives, celery, parsley, onion, paprika, celery seed, savory and salt in a slow cooker and add just enough water to barely cover. Cook on high one hour. Turn heat to low and cook 4-5 hours or until potatoes are done. Combine milk and flour in a tightly covered jar and shake to blend evenly. In a small saucepan, melt butter over medium heat. Add flour mixture slowly, and stir constantly 3-4 minutes. Add cheese; stir until melted. Turn crock-pot to high setting. Add cheese mixture to soup and cook until slightly thickened. Serve hot in bowls and garnish with chives, sour cream or bacon bits.

Servings: 8

## Crumb - Nut Cheesecake Crust

---

5 oz	Pecans (approx.)	1/4 cup	Confectioners sugar
3/4 cup	Vanilla wafer crumbs	1/4 cup	Melted butter

### Procedure

---

- 1 Chop nuts very finely in food grinder or food processor (a salad shooter works great, put through twice.) Should have 1 cup of ground nuts. Cookies should also be chopped very finely. Combine crumbs, chopped nuts and sugar, and mix thoroughly; drizzle with melted butter and mix lightly. Press onto bottom and 1 /2 inches up side of springform pan. Note 1: Requires about 25 vanilla wafers to make 3/4 cups crumbs. Note 2: Any type of dry, unfilled, unfrosted cookies may be used

Servings: 1

## Crunchy Chicken-Cheese Bake

---

- |   |  |     |     |                        |
|---|--|-----|-----|------------------------|
| 8 | Skinless, boneless chicken breast halves | 2   | Tbs | Butter, melted         |
|   |  | 1/2 | cup | Herb seasoned stuffing |
| 4 | Slices swiss cheese, cut in half         |     |     | Hot cooked rice        |
| 1 | cn Cream of chicken soup                 |     |     |                        |
| 8 | Thin tomato slices                       |     |     |                        |

### Procedure

---

- 1 Crush the herb seasoned stuffing.
- 2 In a 3 qt baking dish, place the chicken. Top with cheese.
- 3 Stir soup and spread over cheese; top with tomato. Combine butter and stuffing. Sprinkle over tomato.
- 4 Bake at 400F 25 minutes or until chicken is no longer pink. Serve over hot rice. Garnish with fresh oregano if desired.

Servings: 8

## Cucumber with Goat Cheese

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Text Only

### Procedure

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- 1 This ultra-simple entree depends absolutely on the quality of its ingredients. The cucumbers must be at their peak, the goat cheese the best you can buy and the oil hazelnut if possible but, in any case, a well-flavoured nut oil. As hazelnut oil can be difficult to find, you could substitute a walnut or macadamia nut oil.
- 2 Score 750 g of cucumbers lengthwise with the tines of a fork or peel them if you prefer. Slice paper thin, put in a colander, sprinkle with salt and let them degorge for half an hour.
- 3 Turn out of the colander, rinse and dry with paper towels. In a bowl toss the slices with 50 mL lemon juice, then arrange them on six plates. Dust with white pepper.
- 4 Cut about 100 to 120 g firm goat cheese into thin slices and arrange two or three on each plate. Sprinkle 50 mL of hazelnut oil over the six servings.
- 5 Makes 6 servings.

Servings: 6

## Cup Cheese

---

	Thick milk **	1 pinch	Salt
1	tsp Baking soda	1 cup	Cream
1/2	lb Butter		Egg

### Procedure

---

- 1 \*\* Thick milk is soured milk. Scald thick milk by baking it at 350-F for a few minutes; allow to remain long enough to bake the curds. Drain off the water, put curds in an earthen vessel and keep at a moderately warm temperature (about 75-F). Each day for a week, add new baked curds. At the end of a week, pour the curds into a heated pan and let simmer very slowly; bring to a slow boil without any stirring. Add a pinch of salt, 1 tsp of baking soda dissolved in 1 cup of fresh sweet cream and 1/2 pound of butter. Stir the mixture; continue boiling for 15 minutes. Add 2 or 3 beaten eggs and pour mixture into small cheese cups.

Servings: 1

## Curried Chicken-Cheese Pie

---

2		package Gelatin, unflavored	2	Tbs	Lemon juice
1	cup	Milk	2	cup	Chicken; cooked, chopped fine
2		Bouillon cubes, chicken			
2		Eggs; separated	1/4	cup	Chutney
1/2	tsp	Accent	1/4	cup	Pimiento; diced
2	tsp	Curry powder	2	Tbs	Onion; minced
3	cup	Cottage cheese, creamed	1	cup	Cream, heavy; whipped
					Radishes and scallions

### Procedure

---

- 1 Sprinkles gelatin over milk in saucepan; add bouillon cubes and egg yolks, mixing well. Place over low heat, and stir constantly until gelatin and bouillon cubes dissolve and mixture thickens slightly (about 5 minutes). Remove from heat; stir in Accent and curry powder.
- 2 Sieve or beat cottage cheese at high speed of electric mixer until smooth; stir into gelatin mixture. Stir in lemon juice, chicken, chutney, pimiento, and onion. Chill, if necessary, until mixture mounds slightly when dropped from a spoon.
- 3 Beat egg whites until stiff but not dry; fold into gelatin mixture. Fold in whipped cream. Spoon into an 8" springform pan, and garnish pie with radishes and scallions before serving.

Servings: 24

# Daiquiri Cheesecake

---

	<b>CRUST</b>	6	Butter, melted
1 1/2	package Graham crackers, crushed	1/3 cup	Sugar

## Procedure

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- 1 -----FILLING----- oz Cream cheese, softened Jumbo eggs, separated /3 c Sugar Env. Knox gelatin /2 c Light rum /3 c Fresh lime juice /2 ts Fresh grated lime peel /2 ts Fresh grated lemon peel pt Whipping cream /2 c Powdered sugar
- 2 Mix crust ingredients and pat into bottom of springform pan. Bake at ~F for 10 minutes. Soften gelatin in small saucepan with 3/4 cup water. Stir egg yolks into sugar. Add to gelatin mixture with lime juice, rum and rinds and cook over med. heat. stirring constantly until mixture thickens and bubbles. Cool. Beat cheese in large bowl until light and fluffy. Slowly add gelatin mixture and blend well. Beat egg whites until soft peaks form. Add powdered sugar and continue beating until stiff peaks form. Fold into cheese mixture. Whip cream and fold into cheese mixture. Pour into crust and refrigerated several hours or overnight.

Servings: 12

Dak's Corn-Cheddar Cheese-Oat Bran Bread (Bread Machine)

## Dak's Corn-Cheddar Cheese-Oat Bran Bread (Bread Machine)

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1	package	Yeast	3/4	cup	Creamed corn, warmed
1	cup	Whole wheat flour	1/2	cup	Durkee Canned French
1	cup	Better for Bread flour			Fried
1/2	cup	Oat bran			Onions
1/2	cup	Yellow corn meal	2	Tbs	Bac-Os Bacon Flavored bits
3	Tbs	Gluten			(or equivalent)
1	tsp	Salt	1/2	cup	Grated cheddar cheese
2	Tbs	Oil	1		Egg
2	Tbs	Honey	3/4	cup	Plus 2 tb warm water

### Procedure

---

- 1 Set machines browning control to light. Put all ingredients into pan in the order listed, select "Oat/French" and push "Start."

Servings: 12

## Danish Cream Cheese Coffee Cake

---

1	package Crescent roll dough; (8 cou t)	1	tsp	Vanilla
8	oz	1/2	cup	Nuts; chopped
	Cream cheese, softened	1/2	cup	Sugar
1	Egg, beaten	1	tsp	Cinnamon
1 1/2	tsp			Flour
1/2	cup			Sugar

### Procedure

---

- 1 Spread crescent roll dough onto a greased cookie sheet, lengthwise. Combine cream cheese, egg, flour, sugar and vanilla; beat until fluffy. Spread over dough. Reserve a few of the nuts to sprinkle on top. Sprinkle combined nuts, sugar and cinnamon over cheese mixture. Fold ends of dough into center over filling. Sprinkle a few nuts on top. Bake in preheated 350 degree oven for 1/2 hour until brown. Cool. Sprinkle with powdered sugar, if desired.

Servings: 1

# Dark Chocolate and Pumpkin Cheesecake-Part 1

---

<b>Chocolate cookie crust:</b>		1 lb	Cream cheese
1 cup	Pecan pieces	3/4	Granulated sugar
6	Deep dark chocolate fudge	2 Tbs	All-purpose flour
	Cookies/ (recipe follows)	1/2 tsp	Salt
1 tsp	Unslated butter; melted	3	Eggs
<b>Chocolate cheesecake:</b>		1 tsp	Vanilla
8 oz	Semisweet chocolate	1 cup	Pumpkin puree
	Broken in 1/2-oz pieces	1/4 tsp	Ground cinnamon
1/4 cup	Brewed coffee; full strength	1/4 tsp	Ground allspice
3/4 lb	Cream cheese; softened	1/8 tsp	Ground cloves
3/4 cup	Granulated sugar		Semisweet chocolate ganache
1/2 tsp	Salt	1 cup	Heavy cream
3	Eggs	2 Tbs	Unslated butter
1 tsp	Vanilla	2 Tbs	Granulated sugar
	Pumpkin cheesecake -	12 oz	Semisweet chocolate
2 tsp	Unsalted butter; melted		Broken into 1/2-oz pieces

## Procedure

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1 See parts 2 and 3

Servings: 1

## Dark Chocolate and Pumpkin Cheesecake-Part 2

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See parts 1 and 3

### Procedure

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- 1 Preheat oven to 325F. Toast the pecan pieces on a baking sheet in pre-heated oven for 6 to 8 minutes. Remove from the oven and allow to cool to room temperature. Lower oven temperature to 300 F. In a food processor fitted with metal blade, chop the cookies and the pecans until they are crumbs (yield about 2 cups of crumbs), about 20 to 30 seconds. Set aside. Coat the bottom of a 9"x3" springform pan with 1 tsp. melted butter. Use hands to press 1 cup of crumbs to a uniform level and thickness on the butter bottom of pan. Set aside. To prepare the chocolate cheesecake, heat 1 inch of water in the bottom half of a double boiler over medium-high heat. Place the semisweet chocolate and coffee in the top half of the double boiler. Tightly cover the top with film wrap and allow to heat for 6 to 8 minutes. Remove from heat and stir until smooth. Place 3/4 pound softened cream cheese, 3/4 cup sugar, and 1/2 tsp. salt in a bowl of an electric mixer fitted with a paddle. Beat on low for 1 minute and on medium for minutes. Scrape down bowl. Add 3 eggs, one at a time, beating on high for 20 seconds and scraping down the bowl after each addition. Then beat mixture for 1 minute more on high. Add 1 tsp. vanilla and beat on medium for 15 seconds. Add the melted chocolate mixture and beat on medium for 30 seconds. Remove bowl from the mixer. Use a rubber spatula to finish mixing the batter until it is smooth and thoroughly combined. Pour cheesecake mixture into the prepared springform pan, spreading evenly. Keep at room temperature while preparing pumpkin cheesecake batter. To prepare pumpkin cheesecake, coat the inside of a "x1 1/2" cake pan with 1 tsp. butter. Line the pan with an 8-inch square of parchment paper. Coat the parchment paper with the remaining teaspoon of butter. Set aside until needed. Place 1 pound of softened cream cheese, 3/4 cup sugar, the flour, and 1/2 tsp. salt in the bowl of electric mixer fitted with a paddle. Beat on low for 1 minute and on medium for 2 minutes. Scrape down sides of bowl, then beat on medium for 2 more minutes and on high for 3 minutes. Scrape down bowl. Add 3 eggs, one at a time, beating on high for 20 seconds and scraping down bowl after each addition. Add 1 tsp. vanilla and beat on medium for 15 seconds, then beat on high for 2 more minutes. Add the pumpkin puree, cinnamon, allspice, and cloves, then beat on medium for 30 seconds. Remove the bowl from the mixer. Use a rubber spatula to finish mixing the batter until it is smooth and thoroughly combined. Pour the pumpkin cheesecake mixture into the prepared cake pan, spreading evenly.

## Dark Chocolate and Pumpkin Cheesecake-Part 2

Servings: 1

## Dark Chocolate and Pumpkin Cheesecake-Part 3

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See parts 1 and 2

### Procedure

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- 1 Place a 9"x1 1/2" cake pan partially filled with 4 cups of hot water on the bottom rack of the 300 F oven (the bottom rack should be at least 3 inches below the center rack). Place both cheesecakes on the center rack of the oven and bake for 1 hour and 10 minutes, until the internal temperature of the cheesecake fillings reaches 170 degrees F. Turn off the oven and allow the cheesecakes to remain in the oven for an additional 20 minutes. Remove from the oven and cool at room temperature for 20 minutes. Refrigerate the chocolate cheesecake for 1 hour, but keep pumpkin cheesecake at room temperature (do not remove either cake from pan. To prepare the ganache, heat the heavy cream, butter, and sugar in a 2 1/2-quart saucepan over medium-high heat. When hot, stir to dissolve sugar. Bring the mixture to a boil. Place the chocolate in a stainless steel bowl. Pour the boiling cream over the chocolate and allow to stand for minutes. Stir until smooth. Allow to cool to room temperature. Pour 1 cup of the semi-sweet chocolate ganache over the top of the chilled chocolate cheesecake. Spread evenly over the top of the cake. Invert the pumpkin cheesecake onto the layer of ganache. Gently press down on the cake to set in place. Wrap the entire springform pan with film wrap and refrigerate for 3 hours. The cheesecake can now be released from the springform. Remove film wrap and wrap a damp, hot towel around the sides of the pan (the towel should be large enough to completely wrap around and cove the sides of the pan) and hold around the pan form 1 minute. Carefully release and remove the springform pan. Using a cake spatula, smooth the sides of the cake with 2 to 3 Tbsps. of the ganache. Spread the remaining ganache evenly across the top of the cake. press remaining cookie/pecan crumbs into the sides of the cake, coating evenly. Refrigerate for at least 30 minutes before cutting and serving. Heat the blade of the serrated slicer under hot water before cutting and run it under hot water after making each slice. (In the notes section of the recipe called The Chef's Touch, Marcel suggests the following: For an extra special touch, decorate the top of the uncut cake with sour cream and brown sugar: whisk together in a stainless steel bowl 3/4 cup sour cream and 1 Tbsps. light brown sugar. Pour the mixture onto the center area of the cake. Using a spatula, spread the sour cream to within 2 inches of the outside edge of the top of the cake. Now for the final touch, evenly space 12 pecan halves 1/2 inch from the outer edge of the top. refrigerate for an hour before cutting and serving.) This is

Dark Chocolate and Pumpkin Cheesecake-Part 3  
complicated and time-intensive, but it is really and truly worth the work and  
can easily be done a little at a time over a few days. This has been my special  
Thanksgiving and Christmas dessert ever since.

Servings: 1

# Deluxe Cheesecake

---

1	Graham cracker crust (9-inch)	1/2 tsp	Vanilla extract
	See recipe	16 oz	Commercial sour cream
		3 Tbs	Sugar
24 oz	Cream cheese; softened	1/2 tsp	Vanilla extract
1 cup	Sugar		
3	Eggs		

## Procedure

---

- 1 Preparation Time: 0:20 Press Graham Cracker Crust mixture into a 10-inch springform pan; set aside. Beat cream cheese at high speed of an electric mixer until light and fluffy; gradually add cup sugar, beating well. Add eggs, one at a time, beating well after each addition. Stir in 1/2 teaspoon vanilla. Pour into prepared pan. Bake at 375 degrees for minutes or until cheesecake is set. Beat sour cream at medium speed of an electric mixer 2 minutes. Add 3 tablespoons sugar and 1/2 teaspoon vanilla; beat an additional 1 minute. Spread over cheesecake. Bake at 500 degrees for 5 minutes. Let cool to room temperature on a wire rack; chill at least 8 hours. Yield: 8 to 10 servings.

Servings: 8

## Dietetic Cream Cheese Balls

---

- 1            package (8 Oz. size) cream            Milkcote or whitecoat chocolate  
              cheese  
3/4   cup   Finely chopped pecans

### Procedure

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- 1 Cream the cream cheese and add pecans. Chill until cheese will form balls.  
Dip balls into melted whitecote or milkcote chocolate coating. Makes about

Servings: 25

## Divine Cafe Au Lait Cheesecake

---

1 1/2 cup Crushed plain vanilla cookies      1 tsp Cinnamon  
1/2 cup Crushed chocolate cookies      2/3 cup Melted butter

### Procedure

---

- 1 /4 tbsp. gelatin 1/4 c. water 1 lb. cottage cheese 1/2 c. brown sugar 1 /4 tbsp. instant coffee powder 1 1/2 tsp. vanilla 2 eggs, separated 1/2 c. cream 1/4 c. sugar Whipped cream Nutmeg 1. Mix together the crushed cookies, cinnamon and melted butter. Firmly press on the bottom and sides of a 9 inch springform pan. Chill until ready to use.
- 2 Soak the gelatin in the water for 5 minutes. Place over hot water and stir until dissolved.
- 3 Press the cottage cheese through a strainer, then beat in the brown sugar, instant coffee, vanilla, egg yolks, cream and gelatin.
- 4 Beat the egg whites until they form soft peaks. Slowly add the sugar while continuing to beat until stiff. Fold into the cheese mixture.
- 5 Pour into the prepared crust and chill until set.
- 6 Serve with whipped cream spread on top and sprinkle with nutmeg. Serves 8.

Servings: 8

## Double Cheese Hamburger Casserole

---

4	oz	Noodles; Uncooked, Abt 2 C	1	tsp	Salt
1	lb	Lean Ground Beef	3	oz	Cream Cheese; Softened, 1 Pk
1/3	cup	Onion; Chopped			
1/4	cup	Celery Chopped	1/2	cup	Cottage Cheese; Creamed
8	oz	Tomato Sauce; 1 Cn	1/4	cup	Dairy Sour Cream
			1		Tomato; Md., Optional

### Procedure

---

- 1 Cook the noodles as directed on the package and then drain. While the noodles are cooking, cook and stir the meat, the onion and the celery in a large skillet until the meat is brown. Drain off the excess fat. Stir in the noodles tomato sauce, salt, cream cheese, cottage cheese and the sour cream. TO COOK IN A SKILLET: Heat the mixture to boiling, then reduce the heat and simmer, uncovered, for 5 minutes, stirring frequently. Remove from the heat. Cut the tomato into thin slices and arrange on the meat mixture. Cover and let sit for about 5 minutes or until the tomato slices are warmed. TO COOK IN THE OVEN: Turn the mixture into an ungreased 1 1/2-quart casserole. Cut the tomato into thin slices and arrange on the meat mixture. Cover and bake in a 350 degree F. oven until hot, about 30 minutes. Serve immediately.

Servings: 5

## Double Cheese Wheel

---

1	lb	Cheese; *	1/4	cup	Pine Nuts; Toasted, 1 oz
3	oz	Cream Cheese; Softened, 1 pk	1 1/2	tsp	Fresh Basil Leaves; OR ***
1/4	cup	Marinated Artichoke Hearts**	1/2	tsp	Basil Leaves; Dried.***

### Procedure

---

- 1 You should get 1 whole wheel of Chihuahua Or Monterey Jack Cheese that weighs 1 lb. \*\* Artichoke Hearts should be drained and chopped. \*\*\* Fresh Basil Leaves should be snipped OR Dried Basil Leaves should be crumbled. Remove any wax coating or rind from Chihuahua cheese. Hollow out cheese with knife or spoon, leaving a 1/2-inch thick shell on the sides and bottom; reserve cheese shell. Finely chop enough of the scooped-out cheese to measure 1 cup (reserve any extra for another use). Place 1 cup chopped cheese, the cream cheese, artichoke hearts, 3 T of the pine nuts, and the basil in the workbowl of food processor fitted with the steel blade, cover and process until well mixed. Pack mixture into cheese shell. Sprinkle with remaining 1 T pine nuts; press lightly. Cover and refrigerate until filling is firm, about 3 hours. Cut into thin wedges. Serve with assorted crackers if desired.

Servings: 24

## Double Chocolate Cheesecake

---

24	oz	Cream cheese	1/2	cup	cocoa
4		Eggs	1	Tbs	Vanilla
1		cn Eagle brand condensed milk	1/4	cup	Butter
1/4	tsp	Salt			

### Procedure

---

- 1 Melt butter in small dish (Microwave) Mix in Cocoa and put aside In a mixer, soften the cream cheese. Add salt and chocolate mixture. Continue mixing and add the eggs, one at a time. Mix in the vanilla.
- 2 Pour into a 9" springform pan, and back at 325o for 1 hour.
- 3 Let cool. Top with Cherry Pie filling and whipped cream. Serve, using extreme care to keep your fingers out of the line of fire...
- 4 If this is not sweet enough, you can add about 1 cup of sugar to the recipe. This should not be necessary..

Servings: 16

## Double Chocolate Cream Cheese Cake

---

			2	cup	Hot coffee
3	cup	Pillsbury All-purpose flour	2/3	cup	Oil
2	cup	Sugar	2	Tbs	Vinegar
1/2	cup	Unsweetened cocoa	2	tsp	Vanilla
2	tsp	Baking soda	2		Eggs
1/2	tsp	Salt			

### Procedure

---

- 1 -----FILLING----- /3 c Sugar oz Cream cheese, softened /2 ts Vanilla Egg c  
Semi-sweet chocolate chips c Nuts, finely chopped /4 c Sugar
- 2 Heat oven to 350~F. Grease and flour bottom only of 13x9-inch pan. In large bowl, combine all cake ingredients at low speed until moistened; beat 1 minute at medium speed (batter will be thin). Pour batter into prepared pan. In small bowl, beat 1/3 cup sugar, cream cheese, 1/2 ts. vanilla and 1 egg until fluffy; stir in chocolate chips and nuts. Evenly spoon filling over batter; sprinkle with 1/4 cup sugar. Bake for 45-60 minutes or until toothpick inserted in center comes out clean. Cool completely. Store in refrigerator.

Servings: 16

## Double-Cheese Wheat Bread ABM

---

1/2	cup	Milk	1	oz	Cheddar Cheese; shredded
1/3	cup	Water	3	Tbs	Parmesan Cheese; grated
3/4	tsp	Salt	1	Tbs	Sugar
1 1/2	cup	Bread Flour	1 1/2	tsp	Bread Machine Yeast
1/2	cup	Whole Wheat Flour			

### Procedure

---

- 1 Add ingredients to bread machine in order suggested by the manufacturer, adding the cheeses with the flours. Process on basic white bread cycle, light color setting if desired. Store bread in the refrigerator; bring to room temperature before serving.

Servings: 1

Yield: 1 Lb loaf

## Down Under Ham N Cheese Supper Bread

---

2	cup	Bisquick mix	3	Tbs	Salad oil
1	cup	Ham; cooked, chopped	1 1/2	cup	Cheddar cheese; grated
3	Tbs	Onion; instant (or grated f	2	Tbs	Sesame seed
2/3	cup	Milk	3	Tbs	Butter
2		Eggs	1/2	tsp	Prepared mustard

### Procedure

---

- 1 Heat oven to 375~. Mix bisquick, ham, onion, milk, eggs, oil, mustard and 1/4 cup of the cheese. Spread in greased 10 inch pie pan. Sprinkle with remaining cheese and the sesame seed. Pour butter evenly over top. Bake 35 to 40 minutes. Cut into wedges, serve warm.

Servings: 6

# Drambuie Cheesecake

---

1 1/2 cup	Crushed plain vanilla cookies	1 tsp	Cinnamon
2 1/2 Tbs	Sugar	1/2 cup	Melted butter

## Procedure

---

- 1 1/2 lb. cottage cheese 1/2 lb. cream cheese 1 1/4 tbsp. gelatin 1/4 c. water 1 tsp. grated lemon rind 4 tbsp. lemon juice 4 tbsp. Drambuie 2 egg whites 1/2 c. sugar 1 1/2 c. cream Grated chocolate 1. Mix together the crushed cookies, sugar, cinnamon and melted butter. Firmly press on the bottom and sides of a 9 inch springform pan. Chill until ready to use.
- 2 Press the cottage cheese and cream cheese through a strainer and beat together.
- 3 Soak the gelatin in the water for 5 minutes. Place over hot water and stir until dissolved.
- 4 Add the gelatin to the cheese mixture with the lemon rind, lemon juice and Drambuie. Mix well.
- 5 Beat the egg whites until they form soft peaks. Slowly add the sugar and continue beating until stiff. Fold into the cheese mixture.
- 6 Whip the cream and fold into the mixture.
- 7 Pour into the prepared crust and chill overnight or until firm. Serve decorated with grated chocolate. Serves 8.

Servings: 8

## Dutch Cheese Spread

---

1 cup Cheese  
Cream

Milk  
Salt & pepper

### Procedure

---

- 1 A dish famous in Berks County is made from the cheese as prepared in Cheese Custard recipe. Take a cup of the cheese or curd after it has been mashed through a fine sieve and put it in a bowl. Pour in slowly, sweet milk or cream- half and half is a good mixture- using the back of a spoon to make it smooth. Work in sufficient milk and cream to bring it to the consistency of apple butter. Add salt and pepper and spread on buttered bread. Serve with apple butter.

Servings: 1

## Easy Jello Cheesecake

---

1 1/2 cup Crushed coconut cookies    1/2 cup Melted butter  
1/2 cup Desiccated coconut

### Procedure

---

- 1 pkg. lemon Jello 1/2 c. boiling water 1/2 c. lemon juice 2 tsp. grated lemon rind 1 tsp. vanilla 1 can sweetened condensed milk 1/2 c. cream cheese  
Grated lemon rind to decorate    1. Mix together the crushed cookies, coconut and melted butter. Firmly press on the bottom and sides of a 9 inch springform pan. Chill.
- 2 Mix the lemon Jello with the boiling water and stir until dissolved.
- 3 Add the lemon juice and lemon rind; mix well. Cool.
- 4 Beat the condensed milk with the vanilla until thick.
- 5 Soften the cream cheese and combine with the Jello mixture and the beaten condensed milk. Blend thoroughly.
- 6 Pour into the prepared crust, sprinkle with grated lemon rind and chill until firm. Serves 6-8.

Servings: 4

## Easy Cheese and Shrimp Gyozas (East/west)

---

1/2	lb	Medium shrimp (41 to 50 per pound), shelled and deveined	2		Green onions, chopped
			1 1/2	Tbs	Chopped fresh coriander
			2		Chinese sausages, finely chopped
1 1/2	tsp	Salt			
1	tsp	Finely minced ginger or ginger juice	1 1/4	cup	Grated Monterey Jack cheese (about 5 ounces)
2	tsp	Shao Hsing wine or dry sherry	1		Package (12 to 16 ounces) round siu mai wrappers or won ton wrappers
1	tsp	Cornstarch			
5		Water chestnuts (fresh), finely chopped			

### Procedure

---

- 1 --LIME CREAM SAUCE-- tb Oil /3 c Chicken stock /2 c Whipping cream  
tb Lime juice Salt and white pepper, to -taste Fresh coriander
- 2 I find Chinese recipes that use dairy products highly suspect and tend to turn my nose up at them. Ooopsss. Guess I \*am\* a snob. ;-} Check this one out... You should be able to get all the ingredients easily, including the Chinese sausages.
- 3 Cheese and cream are not traditional ingredients in Asian cooking. However, I enjoy the subtle flavor of a mild cheese, such as Monterey Jack, and the way it works in this gyoza (Japanese-style potsticker) recipe. The cheese acts as a velvety binder that melts in your mouth; the cream is used to make a lime-scented sauce.
- 4 A dozen gyozas makes a nice appetizer serving for four, but it's not really practical to make just a dozen at a time. This recipe makes 4 dozen, and the rest can be frozen for another use. The sauce recipe is enough for a dozen; if you want to make more, simply multiply the sauce ingredients, but bear in mind that you will have to make the sauce separately as part of each batch. Freeze extra uncooked gyozas on a baking sheet; when frozen, transfer them to a freezer bag. Do not defrost before browning.
- 5 Toss the shrimp with 1 teaspoon of the salt and let them stand for 10 minutes. Rinse thoroughly, drain, and pat dry. Finely chop the shrimp and put them into a mixing bowl. Add the remaining salt and the ginger, wine, cornstarch, water chestnuts, green onions, coriander, sausages and cheese: mix thoroughly.
- 6 If you are using won ton wrappers, trim the corners to make them round. Place 1 heaping teaspoon of the filling in the center of a wrapper. Moisten the

#### Easy Cheese and Shrimp Gyozas (East/west)

edge of the wrapper with water and fold it in half to enclose the filling and form a half circle. Pinch the edges together to seal. Set the gyoza on a baking sheet; cover it with a towel. Repeat with the remaining filling and wrappers.

- 7 To cook and sauce 4 servings, add 1 tablespoon of oil to a 10- inch nonstick skillet and set it over medium heat. Arrange 12 gyozas in a single layer n the pan; pan-fry for 1 minute or until lightly browned. Turn the gyozas over and brown the other side, about 1 minute longer. Add the chicken stock; shake the pan to prevent the gyozas from sticking. Cover and cook at a low boil for 2 minutes. Remove the gyozas to a plate and keep them warm.
- 8 Increase the heat to high and add the cream; bring to a boil and cook, stirring until thickened, about 45 seconds. Stir in the lime juice; season to taste with salt and pepper.
- 9 To serve, divide the sauce among 4 plates; arrange 3 gyozas on each. Garnish with fresh coriander.

Servings: 4

## Easy Cheesecake (Red Lobster)

---

	<b>Crust:</b>	8 oz	Sour cream
10 oz	Lorna doone cookies; crush	2	lg Eggs
1/4 lb	Butter; melted	2 Tbs	Butter
1/4 cup	Sugar	2 Tbs	Cornstarch
1	Knox unflavored gelatin	1 cup	Sugar
	<b>Filling:</b>	1 tsp	Vanilla
16 oz	Cream cheese; room temp		Crushed cookie crumbs

### Procedure

---

- 1 **CRUST**-Mix crumbs with butter, sugar and gelatin. Pat out evenly over bottom of greased 9" springform pan. Bake at 350~ exactly 8 minutes.  
**FILLING**-Beat with electric mixer cream cheese, sour cream, eggs, butter, cornstarch, sugar and vanilla. When the filling is perfectly smooth and creamy pour into crust. Return to 350~ oven and bake 30 to 35 minutes or until a knife inserted comes out clean. Cool in pan on rack 20 minutes before releasing springform from the cake. Cool another 20 minutes before cutting. Sprinkle top with cookie crumbs. Source:

Servings: 1

## Easy Chocolate Cheese Pie

---

4	oz	Unsweetened baking chocolate, broken into pie	2	cup	Frozen non-dairy whipped topping, thawed [cool whi
1/4	cup	Butter or margarine softened	1		8-inch packaged crumb crust
3/4	cup	Sugar			--- (6 oz.)
3	oz	Cream cheese; softened			Additional whipped topping
1	tsp	Milk			--- (optional)

### Procedure

---

- 1 In small microwave-safe bowl, place chocolate. Microwave at HIGH (100%) 1 to 1 1/2 minutes or until chocolate is melted and smooth when stirred; set aside. In small mixer bowl, beat butter, sugar, cream cheese and milk until well blended and smooth. Blend in chocolate. Gradually blend in whipped topping. Spoon into prepared crust. Refrigerate until firm. Serve with additional whipped topping, if desired. 6 to 8 servings.

Servings: 1

## Eggplant-Cheese Casserole

---

1	package Spaghetti sauce mix(1.5oz)	1	Eggplant,large
1	cn Tomato sauce(8oz)	1/2 cup	Salad oil
1 1/2 cup	Water	1/2 lb	Mozzarella cheese,thin slice
1 tsp	Salt,seasoned	1/4 cup	Parmesan cheese,grated
1/2 cup	Onion,minced		

### Procedure

---

- 1 Combine spaghetti sauce mix, tomato sauce, water, seasoned salt and onion in a saucepan; bring to a boil.~ 2. Reduce heat and simmer, uncovered, 20 minutes.~ 3. Peel eggplant; cut in 1/4-inch slices.~ 4. Saute eggplant slices in hot oil in a skillet until brown, adding oil as needed; drain well on paper towels.~ 5. Pour a third of the sauce into a 8-inch-square baking dish; cover the sauce with half the eggplant and mozzarella slices.~ 6. Repeat layers, ending with sauce; top with Parmesan cheese.~ 7. Bake, uncovered, in preheated 350°F. oven about 20 minutes.~

Servings: 6

## English Cheese Pie

---

CRUST		1/2	tsp	Salt
2	cup	Unbleached Flour	4	Tbs Butter; Chilled, *
2	tsp	Sugar; Granulated	5	Tbs Water; Cold
3	Tbs	Shortening; Chilled		

### Procedure

---

- 1 ---FILLING--- /2 c Cottage Cheese /4 c Cream Sherry ea Egg Yolks, Large T Rosewater /4 t Cinnamon; Ground c Heavy Cream ea Eggs; Large /3 c Sugar; Granulated /2 t Nutmeg; Grated /4 c Currants; Dried
- 2 DO NOT use margarine in this recipe. CRUST: Sift together the flour, salt and sugar into a medium-sized mixing bowl. Add the butter to the flour all at once. Mix together until well blended. Then add the shortening and continue to blend by cutting it into the flour mixture. The mixture will begin to look like crumbs or small pebbles. It will have the texture of oatmeal. Sprinkle the water over the dough, distributing it evenly throughout. The dough will be come sticky and cling together. Gather it into a ball and wrap it in plastic wrap. Chill for at least 30 minutes. Preheat the oven to degrees F. When the pastry has chilled, roll it out on a pastry board to a thickness of 1/8-inch. The easiest way is to roll the dough between 2 sheets of waxed paper. Roll the dough up onto the rolling pin and transfer it to a 9-inch pie tin. Gently press it into the tin without stretching it. Use the excess pastry to make flutes or cut away the excess with a sharp knife or scissors. Prick the bottom of the pastry shell thoroughly to prevent trapped air from bubbling the dough. Butter a sheet of aluminum foil and place the foil down into the shell. Weight it down with weights or beans to keep the crust from lifting up. Bake the crust for 7 to 10 minutes then remove the weight and the foil. Return the crust to the oven and continue baking for another 8 to 10 minutes or until the crust is lightly browned. If you have difficulty rolling out the dough, do not reroll it; just patch the tears or holes. Rerolling will make the pastry tough. FILLING: Preheat the oven to 350 degrees F. Press the cottage cheese through a sieve. In a small saucepan, gently heat the cream and the sherry until steamy, do not allow it to scorch. In a mixing bowl, beat together the eggs, egg yolks, sugar, rosewater, and the spices until frothy -- about 5 minutes. In a large mixing bowl, beat the cottage cheese until it is smooth then add the egg mixture and blend well. Add the hot cream and sherry slowly to the cheese mixture and beat until well blended. Stir in the currants and pour the mixture into the prepared crust. Bake for about 30 minutes, then allow to cool. Chill and sprinkle with cinnamon.

Servings: 8

English Cheese Pie

## Espresso Cheesecake

---

		Crust	1/4	tsp	Salt
1 1/2	cup	Hazelnuts;	3		lg Eggs; room temperature
		chop/husk/toasted	3		lg Egg yolks; room temperature
1/3	cup	Sugar			
3	Tbs	Unsalted butter; melted	1/3	cup	Half and half
1	Tbs	Cocoa powder; unsweetened	1/4	cup	Fresh lemon juice
1	cup	Fresh brewed espresso	1	Tbs	Coffee liqueur
1 1/2	tsp		1 1/2	tsp	Lemon peel; grated
24	oz	Cream cheese; room temperature	1/2	tsp	Vanilla extract
1 1/3	cup	Sugar			
1 1/2	Tbs	Cornstarch			

### Procedure

---

- 1 Chocolate coffee bean candies -- optional
- 2 For Crust: Preheat oven to 325°F. Wrap foil around bottom and up outsides of 9" diameter springform pan. Mix all ingredients in a medium bowl until well blended. Press crust into bottom and up sides of prepared pan. Bake 10 minutes. Cool on rack. For filling: Boil coffee in heavy small saucepan until reduced to 1/4 cup. Cool completely. Using electric mixer, beat cream cheese, sugar, cornstarch and salt in large bowl until smooth. Beat in eggs and yolks 1 at a time, stopping occasionally to scrape down sides of the bowl. Mix in espresso, half and half, lemon juice, liqueur, lemon peel and vanilla. Pour filling into crust. Let stand 15 minutes at room temperature. Preheat oven to 325°F. Insert toothpick into any air bubbles that appear on surface of cheesecake. Place cheesecake in large baking pan. Add enough cold water to pan to come 3/4" up sides of cheesecake. Bake until cake edges are set but center still moves slightly when pan is gently shaken, approximately 1-1/2 hours. Remove cheesecake from water bath. Discard foil. Transfer cake to rack and cool. Cover and refrigerate until well chilled. (Can be prepared days ahead.) Spoon whipped cream into pastry bag fitted with medium star tip. Pipe rosettes of cream around top edge of cheesecake. Top each rosette with coffee bean and serve.

Servings: 10

## Espresso-Hazelnut Cheesecake

---

8 1/2 oz	Butter biscuit cookies	1 cup	Sour cream
1/2 cup	Hazelnuts; toasted & husked	1/2 cup	Whipping cream; chilled
2 Tbs	Sugar	2/3 cup	Whipping cream; chilled
1 tsp	Cinnamon; ground	3 Tbs	Instant espresso powder
5 Tbs	Unsalted butter; melted	2 Tbs	Water; warmed
2 lb	Cream cheese; room temp	2 tsp	Vanilla extract
1 1/4 cup	Sugar	3/4 cup	Hazelnuts, dry-roasted coarsely chopped
4	lg Eggs		Chocolate covered espresso beans

### Procedure

---

- 1 For crust: preheat oven to 350°F. Generously butter bottom and sides of 9" diameter springform pan with 2 3/4" high sides. Wrap outside of pan with double layer of foil. Finely grind cookies, hazelnuts, sugar and cinnamon in processor. Add butter; process until moist clumps form. Press crumb mixture onto bottom and up sides of pan. Chill while preparing filling.
- 2 For filling: using electric mixer, beat cream cheese in large bowl until smooth. Add sugar and beat until well blended. Add eggs 1 at a time, beating just until blended and scraping down sides of bowl after each addition. Beat in sour cream and 1/2 cup cream. Stir espresso powder and 2 tblsp warm water in small bowl until powder dissolves. Add to filling and beat until blended. Beat in vanilla. Stir in nuts. Pour filling into prepared pan. Place pan in large baking pan. Pour enough hot water into baking pan to come halfway up the sides of the springform pan.
- 3 Bake cake until top is puffed and centre is almost set, about 1 1/4 hours. Turn off oven; open door slightly. Let cake stand in oven with door ajar 1 hour. Remove pan from water and transfer to rack. Cool. Wrap in foil and chill overnight. (can be made 3 days in advance)
- 4 Run small knife around sides of pan to loosen cheesecake. Remove pan sides.
- 5 Beat 2/3 cup cream until stiff peaks form, using a large star tipped bag, pipe around top edge. Decorate with Espresso Beans.

Servings: 14

## Everyday Broccoli Cheese Chicken

---

1	Tbs	Margarine	1/3	cup	Water or milk
4		Skinless, boneless chicken breasts halves (about 1 lb)	1/8	tsp	Pepper
1		cn (10 1/4 oz) Broccoli Cheese Soup	2	cup	Broccoli flowerets

### Procedure

---

- 1 In a skillet over medium heat, in hot margarine, cook chicken for 10 minutes or until browned on both sides. Spoon off fat.
- 2 Stir in soup, water and pepper. Heat to boiling. Add broccoli. Reduce heat to low. Cover, simmer for 10 minutes or until chicken is fork-tender and broccoli is done, stirring occasionally.
- 3 Makes 4 servings.

Servings: 4

## Fatfree Cheese (Reference)

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None

### Procedure

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- 1 Well, there is Sap Sago cheese (aka Schbzieger cheese). It's a hard herbed cheese from Switzerland made from skimmed milk. It's sold in small foil covered cones. This cheese has been around a long time -- long before the push for fatfree foods. Best use is to grate it, toast it slightly and use as you would parmesian. I've seen this at gourmet shops mostly, I'd bet it is available worldwide.
- 2 Two American cheeses worth noting are: Cabot 75% fat reduced cheddar (with simplesse). Best tasting low fat (2 grams fat per ounce) cheddar I've found. Also a new entrant: Vermont Farms Skinny cheese-- a semi-hard farmers cheese made from skimmed milk (1.5 grams fat per ounce. Very costly at \$11/lb, but only cheese I would eat plain. Note that although these have some fat, they are close to the limit on how low a "pure" skimmed milk cheese can be (skim milk has some fat -- condense the milk to cheese and the fat becomes more concentrated).
- 3 There are lots and lots of fake fatfree cheeses in the US. IMHO, most are terrible (but passable in combination dishes, pizzas, veggie melts and the like). Mozzarella types seem most palatable ("cheddars" are usually the mozzarella-type + orange food coloring).
- 4 [Volume 13 Issue 13]

Servings: 1

## Favorite Cheesecake Squares

---

1/4 cup	Margarine	1/4 cup	Granulated Sugar
1/3 cup	Packed Brown Sugar	1 tsp	Vanilla
1 cup	Unbleached All-purpose Flour	1	Large Egg
1/2 cup	Chopped Walnuts	3/4 cup	M&M Candies
8 oz	Cream Cheese, Softened		

### Procedure

---

- NOTE: You can use any type of milk chocolate candies in place of the M&Ms. Beat margarine and brown sugar until light and fluffy. Add flour and walnuts, mix well. Reserve 1/2 cup crumb mixture; press remaining crumb mixture into bottom of 8-inch square pan. Bake at degrees F. 10 mins. Combine cream cheese, granulated sugar and vanilla, mixing at medium speed on electric mixer until well blended. Add egg, mix well. Layer 1/2 cup candy over crust; top with cream cheese mixture. Combine remaining candy, chopped, and reserved crumb mixture; mix well. Sprinkle crumb mixture over cream cheese mixture. Bake at 350 degrees F., 20 minutes. Cool and cut in to 16 equal squares.

Servings: 16

## Festive Irish Cream Cheesecake

---

1 cup	Graham Cracker Crumbs	3	Large Eggs, Separated
1/4 cup	Sugar	16 oz	Cream Cheese, Softened
1/4 cup	Margarine, melted	2 Tbs	Cocoa
1	Env. Unflavored Gelatin	2 Tbs	Bourbon
1/2 cup	Cold Water	1 cup	Whipping Cream, Whipped
1 cup	Sugar		

### Procedure

---

- 1 Combine graham cracker crumbs, sugar, and margarine; press onto bottom of 9-inch springform pan. Soften gelatin in water, stir over low heat until dissolved. Blend in 3/4 cup sugar and beaten egg yolks; cook stirring constantly, over low heat, 3 minutes. Combine cream cheese and cocoa, mixing at medium speed on electric mixer until well blended. Gradually add gelatin mixture and bourbon, mixing until well blended. Chill until thickened, but not set. Beat egg whites until foamy; gradually adding the remaining sugar, beating until stiff peaks form. Fold egg whites and whipped cream into cheese mixture and pour over crust. Chill until firm. Garnish with chocolate curls and small silver candy balls, if desired. VARIATION: Substitute T cold coffee for bourbon.

Servings: 10

## Festive Irish Cream Cheesecake

---

1 cup	Graham Cracker Crumbs	3	Large Eggs, Separated
1/4 cup	Sugar	16 oz	Cream Cheese, Softened
1/4 cup	Margarine, melted	2 Tbs	Cocoa
1	Env. Unflavored Gelatin	2 Tbs	Bourbon
1/2 cup	Cold Water	1 cup	Whipping Cream, Whipped
1 cup	Sugar		

### Procedure

---

- 1 Combine graham cracker crumbs, sugar, and margarine; press onto bottom of 9-inch springform pan. Soften gelatin in water, stir over low heat until dissolved. Blend in 3/4 cup sugar and beaten egg yolks; cook stirring constantly, over low heat, 3 minutes. Combine cream cheese and cocoa, mixing at medium speed on electric mixer until well blended. Gradually add gelatin mixture and bourbon, mixing until well blended. Chill until thickened, but not set. Beat egg whites until foamy; gradually adding the remaining sugar, beating until stiff peaks form. Fold egg whites and whipped cream into cheese mixture and pour over crust. Chill until firm. Garnish with chocolate curls and small silver candy balls, if desired. VARIATION: Substitute T cold coffee for bourbon.

Servings: 10

## Fettuccine with Goat Cheese and Peppers

---

8	Dried tomato halves	1/4	cup	Chicken broth
1	Tbs Olive oil	1/4	cup	Slivered fresh basil
1	cup Sliced scallions	10		sm Calamata Olives
2	Garlic cloves, minced	1	Tbs	Capers, drained & rinsed
1	md Red bell pepper	2	tsp	Dried oregano
1	md Yellow Bell pepper	4 1/2	oz	Goat cheese, crumbled

### Procedure

---

- 1 Cut the bell pepper into thin slices and set aside. Pit and coarsely chop olives and set aside.
- 2 Place tomatoes in shallow pan and cover with boiling water for 2 minutes. Drain, reserving 1/4 cup of the liquid. Thinly slice tomatoes and set aside.
- 3 Heat oil in a large nonstick skillet; add scallions and garlic. Stir frequently while cooking for 2 minutes. Add peppers, and cook for 3 minutes or until just tender. Add chicken broth and cook until most of the liquid has evaporated.
- 4 Reduce heat, then add tomatoes and the reserved liquid, basil, olives, capers and oregano. Simmer for 5 minutes.
- 5 Put fettuccine in a large serving bowl; add goat cheese and toss until melted. Add pepper mixture and toss until mixed well.
- 6 Weight Watcher program exchange values: 1 Fat, 1-1/2 Proteins, 2-1/2 Vegetables, 2 Breads, 3 optional calories.
- 7 Nutritional Info per serving: 354 calories, 13g Protein, 16g fat, 42g carbohydrate, 686mg sodium, 40mg cholesterol, 4g dietary fiber.

Servings: 4

## Fiesta Beef-Cheese Casserole

---

1	lb	Ground beef	1	cup	Dairy sour cream (1/2 pint)
1	Tbs	Instant minced onion	1	cup	Cottage cheese; small curd
1/2	tsp	Garlic salt	1	cn	Green chilies, chopped & drained (4 oz)
1		cn Tomato sauce (15 oz)	1	package	Tortilla chips (8 oz)
1	cup	Ripe olives, chopped, sliced	2	cup	Jack cheese; grated (8 oz)

### Procedure

---

- 1 In frying pan, brown ground beef until crumbly. Drain excess fat. Add onion, garlic salt, and tomato sauce. Cook, covered, over low heat just long enough to heat thru. Remove from heat and set aside. Combine sour cream, cottage cheese, olives and green chilies. Set aside. Crush tortilla chips slightly, reserving a few whole chips for garnish, if desired. Place half of the chips in a well buttered 2 1/2 quart casserole dish. Add half of the meat mixture; cover with half of the sour cream mixture and sprinkle with half of the grated cheese. Repeat layers. Bake uncovered in 350~ degree oven 35 minutes or until bubbling hot. Garnish with saved tortilla chips. Serve with sour cream. Reduce or eliminate chilies for children or sensitive palates.

Servings: 4

## Focaccia with Tomato & Cheese

---

===DOUGH===			Rosemary		
1 1/2	Tbs	Olive Oil	1		package Yeast
			===TOPPING===		
1	cup	Water	3	Tbs	Tomato paste
1		lg Egg	1/2	cup	Spicy spaghetti sauce ( I used Classico )
1	tsp	Sugar	1/4	cup	Chopped prosciutto -
1/2	tsp	Salt			OR more to taste
3	cup	All-purpose Flour	1/2	cup	Slivered Mozzarella
2	tsp	Herbs to taste; ANY combo of	1/4	cup	Slivered green onion
		Dill	1		Garlic clove; crushed
		Oregano			
		Bail			

### Procedure

---

- 1 Dough setting special instructions: If dough is too sticky because of oil; add up to 1/2 cup flour by tablespoons until you reach the correct consistency.
- 2 After the dough has completed the first rising, remove from b/m and punch down. Cover on lightly floured board and allow to rest 5-10 minutes. Spray a 9x13x2 pan with Pam, or brush with olive oil. Briefly knead dough and spread into pan, using hands to achieve a "bumpy texture". Form a low ridge around the edge of the dough. Push dough into corners. The bumps and ridge will allow the topping to stay in place. Brush surface with olive oil. You can cover and allow to rise, and bake at this stage, or continue on for Tomato & Cheese topping.
- 3 TOPPING: Combine tomato paste and spaghetti sauce. Spread on dough. Combine remaining ingredients. Spread evenly over sauce. Press gently into dough. Cover & allow to rise til doubled. Preheat oven to 375. Bake 25 minutes. Slide out of pan onto cutting board. Cut into small pieces for appetizers or large wedges for dinner.
- 4 NOTE: This bread rose almost to the top of the 2" pan. It could be sliced in half for sandwich bread. It was very light and had a nicely browned crust.

Servings: 1

Yield: 1 Loaf

## Foolproof Cheese & Oat Bread for the R2 D2

---

1/2	Tbs	Yeast	1	Tbs	Sugar
2 1/2	cup	Flour, bread	1	Tbs	Oil
1	cup	Oats	1		Eggs
1/4	cup	Milk, powdered	1	cup	Water; warm
1/2	Tbs	Salt	1	cup	Cheese, shredded

### Procedure

---

- 1 Sharp cheddar cheese is recommended.
- 2 Bring all ingredients to room temperature and pour into bakery, in order. Set "baking control" to 11 o'clock. Select "white bread" and push Start.
- 3 In hot, humid weather, use 1/8 c less water.
- 4 Tested in DAK 1-1/2 lb R2D2 bread machine. a hearty, easy-to-slice bread, surprisingly good for sandwiches. I even used powdered buttermilk when I ran out of powdered milk with good results.

Servings: 20

# Foolproof Cheesecake

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## Procedure

---

- 1 ----CRUST---- /4 c Graham cracker crumbs tb Sugar tb Melted butter
- 2 ---FILLING--- Eggs c Sugar ts Vanilla pk Cream cheese,8 oz,room temp
- 3 ---TOPPING--- c Sour cream tb Sugar ts Vanilla
- 4 Combine the crust ingredients in a mixing bowl. Spread crust across the bottom of a 9 inch or 9 1/2 inch springform pan. Put the filling ingredients in a food processor, blender, or electric mixer bowl. Process (or blend) until smooth then pour gently over the graham cracker crust. Bake in a 375 degree oven for 30 to 35 minutes or until done. (The top will be brown and circular cracks will appear. If you shake the pan, the cheesecake should quiver slightly, as if it were custard. Do not overcook.) Take the cheesecake out of the oven. Leave the oven on. In a mixing bowl, combine the sour cream topping ingredients and stir until blended. Spread the sour cream topping over the top of the hot cheesecake. Return cheesecake to the oven for minutes. Remove cheesecake from the oven/ Let cool on the counter for about one hour. Refrigerate at least 3 hours, preferably overnight. ENJOY ! !

Servings: 12

## Fourth of July Cheesecake

---

3 cup	Vanilla wafer crumbs			Cheese, softened
4 Tbs	Margarine, melted	2	Tbs	Lemon juice
3 Tbs	NutraSweet Spoonful	1	Tbs	Grated lemon rind
1	Envelope (1/4ounce)	2	tsp	Vanilla
	Unflavored gelatin	1/3 To 1/2	cup	NutraSweet
1 cup	Skim milk			Spoonful
2	package (8 ounces each)	1	pint	Blueberries
	reduced fat	2	pint	Raspberries
	Cream cheese, softened			
1	package (3 ounces) reduced			
	fat cream			

### Procedure

---

- 1 MIX CRUMBS, margarine and 3 tablespoons NutraSweet Spoonful in medium bowl; pat evenly on bottom of jelly roll pan, 15 x 10 inches.
- 2 SPRINKLE GELATIN over milk in small saucepan; let stand 2 to 3 minutes. Heat over medium low heat, stirring constantly, until gelatin is dissolved. Cool to room temperature.
- 3 BEAT CREAM CHEESE until fluffy in large bowl; gradually beat in milk mixture. Beat in lemon juice and rind, vanilla and 1/3 to 1/2, cup NutraSweet Spoonful. Pour mixture over crust; refriger- ate until set, 3 to 4 hours. BEFORE SERVING, decorate to look like a flag, using the blueberries for the stars, the raspberries for the stripes. Makes 16 servings. A patriotic salute to classic cheesecake, this party-sized dessert is decked out with blueberry and raspberry stars and stripes.

4

Servings: 16

## Frangelico Cheese Cake

---

4 8 oz	pkges. cream cheese	1 tsp	Vanilla
3	Eggs	1/2 cup	Frangelico
3/4 cup	Sugar		Graham cracker crust

### Procedure

---

- 1 Blend all ingredients well. Pour into pie crust or a graham cracker crust pressed into a spring form. Preheat oven to 350 deg. and bake 40 -50 min. Chill before serving. Pamphlet

Servings: 10

# French Apple-Cheese Tart

---

1	8" frozen pie shell	1/2 cup	Skim milk
3	Apples peeled, cored, thin sliced	1/2 cup	Uncreamed cottage cheese
		2	Eggs
5 Tbs	Golden raisins	2 Tbs	Honey
1 tsp	Cinnamon	2 tsp	Vanilla extract
1/2 tsp	Nutmeg	1 tsp	Lemon juice
	Granulated sugar substitute to equal 4 tbsp sugar or equivalent fructose	pinch	Grated lemon peel

## Procedure

---

- 1 Allow pie shell to defrost at room temperature. Remove it from its foil pan by carefully folding in quarters. Unfold it in a round nonstick 9-inch straight-sided cake pan. Center the pastry, then press it to fit with your fingertips, starting in the center. Use gently pressure to stretch the pie shell up the sides of the cake pan.
- 2 Combine the sliced apples, raisins, cinnamon, and nutmeg; mix lightly. Spoon into the pie shell. Sprinkle with sugar substitute. Combine remaining ingredients in blender or food processor nad blend smooth. Pour over apple filling. Bake uncovered on the bottom rack of a preheated 425 oven for 15 minutes. Lower heat to 325 and bake an additional 25 to 30 minutes, or until cheese topping is set.
- 3 {150 calories per serving; 165 with fructose }

Servings: 10

## French Garlic Cheese Bread

---

1 1/4	cup	Water	2	Tbs	Parma. cheese
1 1/2	tsp	Salt	1	tsp	Garlic powder
1	tsp	Sugar	2 1/4	tsp	Yeast
3	cup	Bread flour			

### Procedure

---

- 1 Combine ingredients into bread pan according to manufactures directions. I use the dough cycle and then bake in a 350 degree oven for 45 minutes. This makes 2 baguettes or 6 medium rolls. If you prefer to bake in bread maker use french bread setting.
- 2 Make 1 1/2 lb loaf

Servings: 1

Yield: 1 Loaf

## French Onion -Cheese Bread

---

		1	Tbs	Dried minced onion
1	package Yeast	1/2	cup	Kraft French Onion
1/4	tsp			Spreadery Cheese Snack
1/4	tsp			+1 Tablespoon
3	cup	1		Egg;(or 1/4 c Egg
1/2	cup			Beaters)
2	Tbs	1	Tbs	Vegetable oil
1	tsp	10 1/2	oz	Cond.French Onion
				soup, heat

### Procedure

---

- 1 Add all ingredients into the pan in the order listed. Select white bread and push "Start." Wonderful for sandwiches or any-meal accompaniments, this bread can also provide a spectacular presentation from first- course French onion soup for a haute cuisine dinner. Spread 1 full-round slice per person with butter (or Kaplan's Better Than Butter) and dust with grated Parmesan cheese. Cut circles out of the centers with a coffee can, place outer rings and circles on a cookie sheet and slide under an oven broiler to brown. To serve: put one cutout in the bottom of each soup bowl, ladle in hot soup, then place the crusty outer rings atop the bowls.

Servings: 1

Yield: 1 Loaf

## French Toast W/ Cream Cheese

---

		1/2 cup	Half and half; or milk*
8	Bread; challa is best	1/3 cup	Marmelade; or jam of choice
4 oz	Cream cheese		
4	Eggs; large		

### Procedure

---

- 1 \*Sometimes more... Howard made this just last month in honor of his Dad at JAKE'S in Londonderry, VT. It is truly 'baaad' and Mort promised he would eat it only at the restaurant.
- 2 TAKE all the ingredients except the bread and put through the blender or FP. Spray with Pam (at this point, who cares) or butter a 8" square pan. Pour a bit of the batter in the bottom of the pan and put 4 slices down and pour about half the batter over the bread. Then 4 more slices and the rest of the batter.
- 3 Sprinkle with cinnamon and bake at 350 degrees for about 3/4 hour. Pour the batter at least 1 hour before baking and as much as overnight. Please refrigerate. Howard stuffed the bread with extra chunks of cream cheese....but why not fruit like apples or banana slices???? You could add some brown sugar to the batter and a dash of vanilla. We didn't, but served with VERMONT MAPLE SYRUP.

Servings: 4

## French Toasted Ham & Cheese

---

		1/2	package (8 oz) sliced swiss cheese
2	Tbs	Orange marmalade	
1/2	tsp	Dry mustard	2 Tbs Butter or margarine
1		package (8 oz) sliced cooked ham	1/4 cup Milk
			1 Egg
1		(8 oz) loaf party rye bread	

### Procedure

---

- 1 In cup, stir marmalade and mustard until mixed; set aside. cut ham slices to fit o half of the bread slices; cut cheese slices to it on top of ham, then top with a dollop of marmalade mixture and another bread slice. Preheat oven to 450. in 15 1/2 x 10 1/2 jellyroll pan, melt butter or margarine; remove pan from oven. In pie plate, with fork beat milk and egg until mixed. Dip sandwiches, one at a >> time, into egg mixture to coat all sides. Place sandwiches, in one layer, in jelly roll pan. Bake until sandwiches are golden brown on both sides, about 20 minutes, turning once. Cut each sandwich in half. sERve hot.

Servings: 6

## French-Style Cream Cheese Spread

---

1	package 8 oz soft cream cheese	1	tsp	Worchestershire sauce	
		1	tsp	Herbes de Provence, crushed	
1/4	cup	Margarine or butter, soft	1/4	tsp	Seasoning salt
1		Clove garlic, minced			Fresh thyme (optional)
1	Tbs	Snipped parsley			Assorted crackers
1	Tbs	Water			
2	tsp	White wine vinegar			

### Procedure

---

- 1 In a medium bowl, stir together the cream cheese, margarine or butter, garlic, parsley, water, vinegar, Worchestershire sauce, Herbes de Provence, and seasoning salt. Cover and refrigerate over- night.
- 2 To serve, garnish with fresh thyme, if desired. Serve with crackers.
- 3 =====Herbes de Provence In a small storage container, combine 1 T dried marjoram, 1 T dried thyme, 1 T dried savory, 1 t dried basil, 1 t dried rosemary, 1/2 t dried sage, and /2 t dried fennel seed. Store in airtight container. Crush before using.
- 4 Makes: 1 1/3 cups Source: Good Housekeeping Magazine, Dec. 1992
- 5 Calories: 58 per tablespoon; 6 gm fat; 1 gm protein; 72 mg sodium

Servings: 1

## Fresh Homemade Cheese

---

- |     |       |               |   |                   |
|-----|-------|---------------|---|-------------------|
| 1   | quart | Milk          | 2 | Oranges; juice of |
| 2/3 | cup   | Half-And-Half | 2 | Lemons; juice of  |

### Procedure

---

- 1 Heat the milk and half-and-half in a nonaluminum saucepan to just below boiling; remove from heat. Strain the citrus juice into the milk. Let the mixture stand until the milk is thoroughly curdled, about 15 minutes.
- 2 Gently pour into a large sieve lined with cheesecloth, letting the liquid drain off into a bowl or sink. Gather the ends of the cheesecloth around the curds and tie the cloth into a bundle that can be hung from a faucet. Let the bundle drip into the sink for at least an hour, or until firm.
- 3 Remove the cheese from the cloth, wrap it well, and store in the refrigerator for up to 4 days.

Servings: 1

Yield: 1 Cup

## Fried Provolone Cheese

---

- 1 Provolone cheese slice  
Spices as desired

Grated hard cheese optional

### Procedure

---

- 1 In a non stick frying pan, fry sliced provolone cheese over medium high heat. You can add spices such as oregano, basil, chopped garlic. You can add grated parmesan or romano cheese to soak up some of the excess oil from the provolone. Watch carefully. When first side is golden brown, turn once and cook until it is a nice brown and crispy on both sides. Makes a good vegetarian bacon for BLT sandwich or other purpose.

Servings: 1

## Friendship Cake Cream Cheese Frosting

---

3 oz Cream cheese; softened

1/2 cup Margarine; softened

1 lb Confectioners' sugar

1 tsp Vanilla extract

### Procedure

---

1 Mix thoroughly at medium speed. Cake and frosting may be frozen.

Servings: 1

# Fromage Blanc Cheesecake

CRUST		3	Sheets gelatin; soften cool water
3/4 cup	Graham cracker crumbs		
3/4 cup	White chocolate; chop	6	Yolks
3/4 cup	Toasted almond brittle	1 1/2 cup	Heavy cream; whip to stiff peaks
1/4 cup	Butter; melt		
FILLING			STRAWBERRY MINT SALSA
1 cup	Sugar; divide	2 pint	Strawberries
1 lb	Fromage Blanc	8 oz	Strawberry puree
		1	Lime; juice of
		2	Leaves fresh mint; julienne

## Procedure

- 1 CRUST-Combine first four ingredients until well coated with butter. Press into bottom of molds. FILLING-Chill. Combine 1 cup sugar and fromage blanc in large bowl, whisk over a hot water bath until sugar has dissolved. Squeeze all water out of gelatin sheets and add to warm fromage mixture, stir until gelatin has dissolved. Cool slightly over a water bath until slightly thickened. Whip yolks in mixer with second cup of sugar until thick and pale, fold into fromage mixture. Fold in whipped cream. Fill 4" ring molds, smooth tops and chill until set. Serve with STRAWBERRY MINT SALSA-Cut off strawberry tops and cut up. Toss into strawberry puree then add lime juice. Wrap and refrigerate. To serve, spoon salsa on plate and sprinkle with mint. Source: Bakers' Dozen, Gale Gand,

Servings: 10

## Frosty Ricotta Cheese Pie

---

1	cup	6oz orange juice concentrate	1	pint	Vanilla ice cream; softened
1	cup	Ricotta cheese	2/3	cup	Raspberry jam
3	cup	Non dairy whipped topping	2		Graham cracker pie crust
1/8	tsp	Orange food coloring (opt.)			

### Procedure

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1 In a large mixing bowl, beat frozen orange juice concentrate for about se

Servings: 6

## Fruit Topped Cheese Pie

---

1	package 8 oz. cream cheese; softened	1/3 cup	Sugar
		1	Graham cracker crumb crust
1 3/4 cup	Cool whip whipped topping		
1 cup	Canned cherry pie filling		

### Procedure

---

1 Beat cheese and sugar until creamy.Mix in topping.Spoon into the crust;add

Servings: 6

## Fruited Cheese Log

---

1/2 cup	Dried apricots	8 oz	Cream cheese, softened
1 tsp	Poppy seed (optional)	1/3 cup	Dates, chopped
1 lb	Monterey Jack cheese, shred	1/3 cup	Dry sherry
1/2 tsp	Seasoned salt	1	x Walnuts, chopped
1/3 cup	Golden raisins	1	x Cherries, grapes for garnish

### Procedure

---

- 1 Soak apricots in 1 c water for 2 hours. Drain and chop. Blend cheeses. Add remaining ingredients, fruits last, mixing thoroughly in between. Turn out onto sheet of foil and shape into 9" log or 2 large balls. Wrap securely and chill until firm. Roll in chopped nuts, cover again in foil and refrigerate 24 hours before serving (may be frozen). Garnish.

Servings: 1

## Fruit-Glazed Cheesecake-Part 1

---

2	Tbs	Graham cracker crumbs	1/3	cup	Cornstarch
16	oz	Cream-style cottage cheese	2	Tbs	Lemon juice
16	oz	Cream cheese; softened	1	tsp	Vanilla extract
1 1/2	cup	Sugar	2	cup	Whole strawberries washed/hulled
4		Eggs; slightly beaten			Strawberry glaze
16	oz	Commercial sour cream			Or blueberry glaze
1/2	cup	Butter or margarine; melted			See part 2

### Procedure

---

- 1 Preparation Time: 0:20 Grease a 9-inch springform pan; dust with graham cracker crumbs. Combine cheeses; beat at high speed of an electric mixer until smooth. Gradually add sugar, beating well. Add eggs, one at a time, beating well after each addition. Add sour cream, butter, cornstarch, lemon juice, and vanilla; beat at low speed until mixture is smooth. Pour batter into prepared pan. Bake at 325 degrees for 1 hour and 10 minutes. Turn oven off; leave cheesecake in oven 2 hours. Let cool to room temperature on a wire rack; cover and chill at least 8 hours.
- 2 Arrange whole strawberries on top of cheesecake; drizzle with Strawberry Glaze or Blueberry Glaze. Chill thoroughly. Yield: 10 to 12 servings.
- 3 Recipe continues on Fruit-Glazed Cheesecake-Part 2.

Servings: 10

## Fruit-Glazed Cheesecake-Part 2

---

### Strawberry glaze:

1	cup	Strawberries; washed/hulled
1/2	cup	Sugar
1 1/2	Tbs	Cornstarch
2	Tbs	Grand marnier Or other orange liqueur

### Blueberry glaze:

1/2	cup	Fresh blueberries Washed/ drained
1/4	cup	Water
1/4	cup	Sugar
1/4	cup	Kirsch
1 1/2	Tbs	Cornstarch
3	Tbs	Water

### Procedure

---

- 1 Preparation Time: 0:20 **STRAWBERRY GLAZE** Mash strawberries. Combine strawberries, sugar and cornstarch in a heavy saucepan; stir well. Cook over medium heat until thick, stirring constantly. Stir in Grand Marnier; cover and chill. Yield: 3/4 cup. NOTE: If desired, Blueberry Glaze may be substituted for the whole strawberries and Strawberry Glaze.
- 2 **BLUEBERRY GLAZE** Combine blueberries and 1/4 cup water in a heavy saucepan; cook over medium heat, stirring constantly, minutes or until berries are very soft. Press through a sieve, and return to saucepan. Stir in sugar and kirsch; cook over medium heat 10 minutes, stirring often, or until slightly thickened. Dissolve cornstarch in 3 tablespoons water; add to blueberry mixture. Cook, stirring constantly until thickened. Cover and chill. Yield: 1 cup.

Servings: 10

## Fudge ( Cheese )

---

1	cup	(2 sticks) butter, softened	1/2	cup	Non-fat dry milk
8	oz	Pasteurized process cheese, cubed	2	tsp	Vanilla
1 1/2	lb	Powdered sugar	2	cup	Coarsely chopped nuts
1/2	cup	Cocoa			

### Procedure

---

- 1 In a large saucepan over medium heat melt butter and cheese, stirring frequently. Remove from heat. Sift together sugar and cocoa; add to cheese, mixing well. Stir in non-fat dry milk, vanilla and nuts. Turn into a 9x9x2-inch pan. Chill until firm. Makes 3 pounds.

Servings: 3

## Fudge Truffle Cheesecake

---

=== crust ===		2	cup	semi-sweet choco	
1 1/2	cup	Vanilla wafer crumbs	24	oz	Cream cheese; (3-8oz pkg),so
1/2	cup	Powdered sugar	14	oz	Eagle brand sweetened
1/3	cup	cocoa			conden
1/3	cup	Butter or margarine;	4		Eggs
		melted	2	tsp	Vanilla

### Procedure

---

- 1 For Crust: In medium bowl, combine the crumbs, powdered sugar, cocoa and butter or margarine. Press firmly on bottom of (10-inch springform pan.
- 2 For Cake: Heat oven to 300 degrees.
- 3 In heavy saucepan, over very low heat, melt chips, stirring constantly. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add melted chips and remaining ingredients; mix well.
- 4 Pour into prepared pan. Bake 1 hour and 5 minutes or until center is set. Cool: chill. Refrigerate leftovers.

Servings: 1

## Fudge Truffle Cheesecake #4

### Procedure

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- 1 In the 4 1/2-quart bowl of a heavy-duty electric mixer using the paddle attachment, beat the cream cheese at low speed for 30 to 45 seconds, until creamy. Gradually add the sugar in a steady stream and beat at medium speed until blended. At low speed, one at a time, add the eggs, beating well after each addition. Slowly beat in the reserved 2 cups of chocolate ganache. Beat in the cornstarch mixture. Pour the filling into the prepared pan and, using a spatula, spread the filling evenly over the bottom and sides of the pan. Bake the cheesecake for 1 hour and 15 minutes to 1 hour and 20 minutes, or until the center is set. (There will probably be cracks in the top of the cheesecake; they will shrink as the cheesecake cools and then will be covered with the ganache frosting.) Turn off the oven. Prop open the oven door with a wooden spoon and allow the cheesecake to cool in the oven for an hour. Set the cheesecake in the pan on a wire rack and cool completely.
- 2 Make the chocolate truffles: Transfer the chilled 1 cup ganache to a pastry bag fitted with a 1/2-inch plain tip (such as Ateco #6). Pipe 1-inch mounds with pointed peaks onto a clean baking sheet. Refrigerate or freeze the truffles for 15 to 20 minutes or until just firm enough to roll. Sift a light dusting of confectioners' sugar over the truffles. Lightly coat your palms and fingertips with confectioners' sugar. With your fingertips, pinch a truffle into a round, then roll it gently between your palms into a round ball. Place the truffle on the baking sheet, and form the remaining truffles into rounds. Refrigerate or freeze for about 10 minutes, just until firm. Roll the truffles in sifted cocoa powder to coat. Refrigerate.
- 3 Decorate the cheesecake: Run a thin-bladed knife around the edge of the cheesecake to loosen it from the side of the springform pan. Remove the side of the pan. Slide two metal cake spatulas under the cheesecake and transfer it to a serving platter. Using a metal cake spatula, spread the reserved room-temperature chocolate ganache evenly over the top and sides of the cheesecake. Place the chocolate truffles around the outside edge of the top of the cheesecake, spacing them evenly. Melt the white chocolate according to the instructions in the Chocolate Ke Using a fork, drizzle/shake the warm white chocolate in a decorative zigzag pattern over the top of the cheesecake. Refrigerate the cheesecake for at least 6 hours, or overnight, before serving. (The cheesecake can be prepared ahead and refrigerated for up to 5 days.) Remove the cheesecake from the refrigerator 30 minutes before serving. With a sharp, thin-bladed knife, cut the cheesecake into 12 truffle-topped slices, dipping the blade in hot water and wiping it dry after each slice.

Servings: 12

## Fudgy Mini Cheesecake Bars

---

4 oz	unsweetened bakin	8 oz	Cream cheese; softened
10 Tbs	Butter or margarine	1 Tbs	Cornstarch
2 cup	Sugar	14 oz	Eagle brand sweetened conde
4	Eggs	1 tsp	Peppermint extract
2 tsp	Vanilla		Green food coloring
1 cup	Unsifted flour		

### Procedure

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- 1 Recipe by: Borden, Preheat oven to 350°. Melt chocolate with 1/2 C. margarine. In bowl, combine chocolate mixture with sugar, 3 eggs, vanilla and flour. Spread in greased 13 X 9" baking pan. Bake minutes. In mixer bowl, beat cheese, 2 Tbl. margarine and cornstarch until fluffy. Gradually beat in sweetened condensed milk then remaining ingredients. Pour over brownie layer. Bake 30 minutes or until set. Top with Glaze. Cool. Chill. Cut into bars.
- 2 GLAZE: Melt 1 C. semi-sweet chocolate chips with 1/2 C. whipped cream (unwhipped). Cook until thickened.

Servings: 8

## Gala Apricot Cheesecake

---

2 1/4	cup	Quick Oats, Uncooked	1/2	cup	Granulated Sugar
1/3	cup	Brown Sugar, Packed	2	Tbs	Brandy
3	Tbs	Unbleached All-purpose Flour	1/2	cup	Dried Apricots, Fine Chop
1/3	cup	Margarine, Melted	1	cup	Whipping Cream, Whipped
1		Env. Unflavored Gelatin	10	oz	(1 Jr) Apricot Preserves
1/3	cup	Cold Water	1	Tbs	Brandy
16	oz	Cream Cheese, Softened			

### Procedure

---

- 1 Combine oats, brown sugar, flour and margarine, press onto bottom of 9-inch springform pan. Bake at 350 degrees F., 15 minutes. Cool. Soften gelatin in water; stir over low heat until dissolved. Combine Cream Cheese and granulated sugar, mixing at medium speed on electric mixer until well blended. Gradually add gelatin and brandy to cream cheese mixture mixing until well blended. Chill until slightly thickened; fold in apricots and whipped cream. Pour into crust; chill until firm. Heat combined preserves and brandy over low heat; cool. Spoon over cheese- cake. VARIATION: Substitute Neufchatel cheese for Cream Cheese

Servings: 10

## Garden Herb Cheese Bread

---

3/4 cup	Milk	1/2 tsp	Dried dillweed
1/4 cup	Grated parmesan cheese	1/2 tsp	Snipped fresh basil OR
1/4 cup	Shredded sharp cheddar	1/4 tsp	Dried basil, crushed
2 cup	Bread flour	1/4 tsp	Snipped fresh rosemary OR
2 tsp	Sugar	1/8 tsp	Dried rosemary, crushed
3/4 tsp	Onion salt	1 tsp	Active dry yeast

### Procedure

---

- 1 Add ingredients to machine according to manufacturers directions.
- 2 Per Serving: 85 calories, 4 g protein, 14 g carbohydrate, 1 g total fat (1 g saturated), 6 mg cholesterol, 192 mg sodium, 53 mg potassium.
- 3 Nutritional information based on 16 servings per pound. This is the recipe for the one pound loaf.

Servings: 2

## Garlic Cheese Biscuits

---

		1/4 cup	Butter melted
2 cup	Bisquick	1	Garlic clove -=OR=- minced fine
2/3 cup	Milk		
1/2 cup	Cheddar cheese shredded (2oz)	1/2 tsp	-garlic powder
1 Tbs	Chives		

### Procedure

---

- 1 Pre-heat oven to 450 degrees
- 2 Melt butter with garlic. Set aside and keep warm.
- 3 Mix baking mix, milk, chives and cheese until a soft dough forms- beat vigorously 30 seconds.
- 4 Drop dough by spoonfuls onto ungreased cookie sheet. Bake 8 to 10 minutes or until golden brown.
- 5 Brush garlic/butter mix over warm biscuits before removing from cookie sheet.
- 6 Makes 10 to 12 biscuits. (Unless ya like 'em real big)

Servings: 12

## Garlic Cheese Bread

---

- |   |   |       |                               |
|---|---|-------|-------------------------------|
| 2 | Loaves french bread; about 12 inches long | 1 oz  | Butter                        |
| 3 | Cloves garlic; minced                     | 1 cup | Bacon 'n Cheddar Cheese Sauce |

### Procedure

---

- 1 Slice french bread lengthwise and place cut side on sheet pan. 2. Saute garlic in butter. Combine with cheese sauce. 3. Spread 2 ounces garlic-cheese sauce mixture over cut surface of bread. 4. Cover with foil. Bake in preheated 350F oven 15 minutes. Remove cove and bake for an additional 5 minutees or until cheese is bubbly. 5. Slice and serve warm.
- 2 Makes 12 servings of 2 pieces per serving.
- 3 -----

Servings: 12

# Garlic Cheese Rolls

---

## Procedure

---

- 1 -----ROLLS----- ts -Yeast c Flour, All Purpose tb Sugar tb Nonfat Dry Milk /2 ts -Salt /2 tb Butter or Margarine c -Water
- 2 -----TOPPING----- /4 c Butter; melted cl Garlic; crushed tb Parmesan; grated
- 3 Ingredients above are for a 1.5 pound rolls pan, although since these rolls are made on the dough cycle, I find that I can put the 1.5 pound amount of ingredients in the 1 pound machine with no problem since it's not going to bake. 1 pound ingredients are listed below. Place roll ingredients into bread machine on dough setting and press start. When dough is finished, remove from machine. Turn out dough onto a floured countertop or cutting board. Gently roll and stretch dough into a 24 inch rope.
- 4 Grease an 8-inch pie pan.
- 5 With a sharp knife, divide dough into 18-24 pieces. Shape into balls and place into pie pan. In a small bowl, combine butter and garlic. Pour over rolls. Sprinkle with parmesan cheese. Cover and let rise in warm oven 30-45 minutes until doubled. Remove rolls from oven. Preheat oven to 375 degrees. Put rolls in oven, bake for 10-15 minutes until golden on top. Remove from oven, cut apart and spread with butter to get "yummies" in your tummies!

Servings: 1

Yield: 18 Rolls

## Garlic-cheese Bread

---

1	Long loaf of Italian bread or French bread, (about 10 oz)	2	Tbs	Freshly grated Parmesan	
		1/2	tsp	Crumbled marjoram	
1/2	cup	Unsalted butter slightly softened	1/2	tsp	Crumbled basil
			1/4	tsp	Freshly ground black pepper
2	md	Garlic cloves peeled and crushed			

### Procedure

---

- 1 PREHEAT THE OVEN TO 350F. Using a sharp, serrated knife, cut the bread down to--but not through--the bottom crust, making slices about 1/2-inch thick. Cream the butter with the garlic, cheese, marjoram, basil and pepper. Spread both sides of each slice of bread with the mixture. Wrap the bread in a large square of heavy-duty aluminum foil and bake it for 45 minutes. Unwrap the bread and serve while very hot.

Servings: 6

# Georgian Cheese Pastries

---

<b>PASTRY</b>		1/2 tsp	Cream of tartar
1 1/2 cup	Flour,all-purpose	10 Tbs	Butter,unsalted,cold
1/2 tsp	Salt	1/4 cup	Water,ice

## Procedure

---

- CHEESE FILLING** Egg c Muenster cheese,shredded c Cheddar cheese,shredded T Parmesan cheese,grated /4 c Parsley,chopped T Chives,chopped T Mint,chopped
- Prepare Pastry:** Place flour, salt, cream of tartar and butter in food processor. Whirl until texture of coarse meal. Add water. Whirl just until combined and mixture begins to mass together. Place on plastic wrap, flatten to a disk, and wrap airtight. Refrigerate at least 1 hour or up to 30 days.
- Roll dough** on floured surface to 1/8" thickness. Cut out 24 circles with 3" round cookie cutter, rerolling scraps; or trace around 3" water glass. Pleat edges of circles and fit in bottom of muffin tins.
- Prepare Filling:** Beat egg in bowl. Add Meunster, Cheddar, Parmesan, parsley, chives and mint. Spoon 2 teaspoons filling in each pastry shell; spread level. (Can be prepared up to 3 hours ahead and refrigerated.)
- Bake** in preheated hot oven (425°F) for 12-15 minutes or until the filling is golden brown and the pastry begins to color. Remove from tins; cook on rack. Serve warm.

Servings: 24

## German Cheese Torte

---

2/3	lb	Graham crackers; crushed	2	lb	Ricotta cheese*
1/2	cup	Sugar	1/2	pint	Whipping cream
1 1/2	tsp	Cinnamon,ground	1/4	tsp	Salt
6	Tbs	Margarine; melted filling	1	tsp	Vanilla extract
4		Eggs,large	2	Tbs	Flour
1	cup	Sugar			

### Procedure

---

- 1 Use Baker's style cottage cheese instead of ricotta if preferred. Crust: mix all crust ingredients and line the bottom and sides of a spring form pan, saving 1 cup mixture for topping. The recipe calls for 4-6 tablespoons melted margarine. You may not need the full amount to make a proper crust. Filling: Beat together the eggs and sugar. Add cheese and rest of ingredients; mix well. Pour carefully into lined pans. Top with remaining crumb topping. Bake in preheated 350 degree oven for 1 hour or until firm.

Servings: 1

## German Cheesecake

---

2 1/4	cup	Flour	4	Tbs	Sugar
1	pinch	Salt	1		Egg
1/2	cup	Butter or Margarine; cut into small pieces, plus	3	Tbs	Water
1	Tbs	Butter or Margarine; cut into small pieces			

### Procedure

---

- 1 ---FILLING--- /2 lb Quark /4 c Sugar Eggs; separated dr Vanilla pn Salt Lemon; grated peel of tb Lemon Juice /4 c Cornstarch /2 c Milk
- 2 Sift flour and salt into a large bowl; cut in butter until mixture resembles bread crumbs. Using a fork, mix in sugar, egg, and enough water to make a dough. Press into a ball, wrap in plastic wrap and refrigerate 2 hours.
- 3 Preheat oven to 350F. On a floured board, roll out dough to fit a 10" springform or flan pan with removable bottom. Place dough in tin, pushing up slightly around edges.
- 4 For the filling beat quark, sugar, egg yolks, vanilla, salt, lemon peel and juice in a large bowl; beat in cornstarch and milk until smooth. Beat egg whites until stiff and fold into cheese mixture. Pour into pastry shell and bake 1 hour to 70 minutes, until a toothpick inserted in center comes out clean. Turn off oven and let cake cool in oven with door ajar. Remove cooled cake from tin and serve. Refrigerate leftovers.
- 5 Per Serving: 322 calories, 13 g protein, 40 g carbohydrate, 13 g fat, g saturated fat, 117 mg cholesterol, 173 mg sodium, 1 g fiber.

Servings: 12

# German Chocolate Cheesecake

---

			8 oz	Dark semisweet baking chocolate, cut into bits
	<b>Crust:</b>			
2	cup	Chocolate wafer crumbs	4	Eggs; separated
2	Tbs	Granulated sugar	3/4 cup	Granulated sugar
4	Tbs	(1/2 stick) sweet butter softened	1/8 tsp	Cream of tartar
	<b>Filling:</b>			<b>Topping:</b>
1 1/2	lb	Cream cheese; softened	1 cup	Heavy cream, whipped
2	Tbs	Cornstarch	1 oz	Semisweet baking chocolate, to make 6 curls, 2 inches long each
1	cup	Sour cream		
1	tsp	Almond extract		
1	cup	Heavy cream		

## Procedure

---

- 1 Crust: In a medium-size bowl, combine the chocolate wafer crumbs, sugar, and butter. Blend well with fingers, fork, or pastry blender. Press or pat the mixture onto the bottom and sides of a well-buttered springform pan. Chill in the freezer or refrigerator for about 30 minutes.
- 2 Filling: In a large bowl, beat the cream cheese, cornstarch, sour cream, and almond extract until smooth. In a small saucepan, scald the heavy cream, then remove from the heat and allow to cool for about 5 minutes. Add the chocolate bits and stir until the chocolate is completely melted. With a wire whisk, beat the mixture until it is cooled and light in texture. In a large bowl, with a whisk beat the egg yolks and 1/2 cup of the sugar until very thick and smooth. Add the chocolate mixture to the egg mixture and beat until everything has been smoothly combined. Then add the cream cheese mixture to the chocolate mixture and beat again until very smooth. In a separate bowl, beat the egg whites with the cream of tartar and the remaining 1/4 cup sugar until the egg whites hold their peaks. Fold the egg whites into the cheese mixture and pour the entire mixture into the chilled shell. Place the springform pan inside of a larger pan containing 1 inch of water and bake in a preheated 300 degree oven for 1-1/2 hours. Transfer to a wire rack and allow to cool completely .
- 3 Topping: Prepare chocolate curls by melting the chocolate, spreading it thinly on a sheet of wax paper, and refrigerating for 30 minutes. Then with a flat knife scrape the chilled chocolate into curls and cut them into -inch- long sticks. Carefully remove the sides of the springform pan., Decorate by

#### German Chocolate Cheesecake

spreading the whipped cream evenly over the top of the cake and then adding the chocolate curls. Transfer the cake to a serving dish and serve.

- 4 **COMMENT:** This is a popular choice among chocolate lovers: an extra light and creamy, dark chocolate cheesecake topped with fresh whipped cream and chocolate curls (thin cigarette rolls). Serve this cake as the hearty conclusion to an otherwise simple meal.

Servings: 8

## German Chocolate Cheesecake Squares

---

1	package Active dry yeast; 1/4 oz.	3	Eggs
1/2 cup	Warm water	2 tsp	Vanilla TOPPING-
1/4 cup	Sugar	1/2 cup	Sugar
1/2 tsp	Salt	1	Egg
1	Egg	1/2 cup	Evaporated milk
1/2 cup	Butter or margarine softened	1/4 cup	Butter or margarine
2	Flour FILLING-	1 tsp	Vanilla
19 oz	Cream cheese; softened	2/3 cup	Flaked coconut
1/3 cup	Baking cocoa	1/2 cup	Chopped pecans
1 cup	Sugar		

### Procedure

---

- 1 In a large mixing bowl, dissolve yeast in water. Add sugar, salt, egg, butter and 1 cup of the flour. Beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured board. Knead until smooth and elastic, about 3-5 minutes. Place in a greased bowl, turning once to grease top. Cover and let rest for 20 minutes. Punch dough down. Press into the bottom and up the sides of a greased 15x10x1" baking pan. In a large mixing bowl, beat cream cheese until smooth. Gradually add cocoa and sugar. Beat until fluffy. Beat in eggs, one at a time. Add vanilla. Pour into crust. Bake at 350 F. for 20-25 minutes or until crust is golden brown. Cool. In a saucepan, combine first four topping ingredients. Cook over Low heat until thick, about 8-10 minutes, stirring constantly. Remove from the heat, stir in vanilla, coconut and nuts. Spread over cooled cake. Chill at least 1 hour. Store in refrigerator.

Servings: 36

## German Noodle Ring with Cheese Sauce

---

1	cup	*noodles	3	cup	Water, boiling
		Salt	3	Tbs	Butter
3	Tbs	Flour	1/2	tsp	Salt
1/2	tsp	Paprika	1 1/2	cup	Milk
2		Egg, well beaten	1/4	lb	Cheese, american swiss

### Procedure

---

- 1 Boil the noodles in salted water and cook about 10 minutes until tender. Drain and put into a well-greased ring mold. Melt the butter, add the flour and blend. Stir in the milk and continue cooking, stirring constantly until mixture thickens. Add the seasoning and cheese cut in small pieces. Cook until cheese melts. Reserve 1/2 of the sauce to use later. To the remaining sauce, add the well beaten eggs and mix well. Pour over the noodles. Set mold in pan containing hot water and bake at 350-F about 45 minutes. Unmold on large platter, pour over the remaining hot cheese sauce and fill center with any desired vegetable, such as peas and carrots, spinach or asparagus tips.

Servings: 1

## German Sweet Chocolate Cream Cheese Brownies

---

BROWNIE LAYER		2	Eggs
4 oz	German Sweet Chocolate	1 tsp	Vanilla
1/4 cup	Margarine	1/2 cup	All-Purpose Flour
3/4 cup	Sugar	1/2 cup	Chopped Nuts; (optional)

### Procedure

---

- 1 CREAM CHEESE TOPPING oz Cream Cheese; softened /4 c Sugar Egg tb All-Purpose Flour
- 2 Microwave chocolate and margarine in a large microwaveable bowl on HIGH (100%) power 2 minutes or until margarine is melted. Stir until chocolate is completely melted. Stir sugar into melted chocolate. Stir in eggs and vanilla until completely mixed. Mix in flour until well blended. Stir in nuts. Spread in an 8 x 8" pan.
- 3 In same bowl, mix cream cheese, sugar, egg and flour until smooth. Spoon over brownie mixture; swirl with knife to marbelize. Bake at F for 35 minutes or until a toothpick inserted in center comes out almost clean. Do not overbake. Cool in pan, cut into squares.
- 4

Servings: 1

Yield: 16 Brownies

## Gf Bob's Cheddar Cheese Bread

---

2 3/4	tsp	Active dry yeast	1 1/2	cup	Grate x-sharp Cheddar cheese
1	cup	Brown rice flour			
2	cup	White rice flour	1/4	cup	Nonfat dry milk powder
3 1/2	tsp	Xanthan gum	2	Tbs	Butter or margarine, soft
2	Tbs	Sugar	2		lg Eggs, well beaten
1	tsp	Salt	1 3/4	cup	Warm water

### Procedure

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- 1 "This rich bread is flecked with grated cheese. If you're daring, try adding 2 or 3 tablespoons of diced jalapeno peppers to it. It's also good toasted. We have Bob and Melody Gabriel to thank for sharing this gluten-free recipe."
- 2 Place all ingredients, except warm water, in bread pan, select Light Crust setting, and press Start. While the machine is kneading, gradually pour in the water. If the dough does not mix well, use a rubber spatula to assist it occasionally.
- 3 After the baking cycle ends, remove bread from pan, place on wire rack, and allow to cool 1 hour before slicing. 1 1/2 pound loaf. Optional bake cycles: Sweet Bread, Rapid Bake. (Nutrition info. not stated.)

Servings: 14

## Goat Cheese-and-walnut Pizza Topping

---

6 oz Fresh goat cheese

2 Tbs Walnut or safflower oil

1/2 cup Walnuts

### Procedure

---

**1** CRUMBLE THE GOAT CHEESE and sprinkle it all over the pizza. In a small bowl toss the walnuts with the walnut or safflower oil to coat. Place the walnuts all over the pizza. Bake according to directions.

**2** Makes Enough for 2 9-Inch Pizzas

Servings: 2

## Goat's Cheese Salad With Sweet And Sour Onions

---

3	100g somerset goat's cheese		Rocket
2	Spanish onions	3 Tbs	Sherry vinegar
2 Tbs	Olive oil	3 Tbs	Caster sugar
1 oz	Butter	4	Sun dried tomatoes
	Mixed green salad		Salt & pepper

### Procedure

---

- 1 --FOR THE DRESSING-- tb Red wine vinegar tb Sherry vinegar tb Olive oil  
tb Sesame oil Salt & pepper
- 2 Make the dressing by combining the vinegars and seasoning and then vigorously whisking in the combined oils to make a 'creamy' emulsion. Chop the tomatoes very finely, add them to the dressing, and leave to stand on one side. Peel the onions and slice them into rings, no more than 1/4in thick preferably finer.
- 3 Put the oil and butter into a frying pan and heat over a moderate flame. Once the butter has finished bubbling, add the onion rings, stirring round until they are all well coated. Cook for about 15 minutes, tossing and stirring frequently until the onions have softened and taken on a little colour. Remove the pan from the heat and set aside.
- 4 Slice the goats cheeses into halves. Turn the grill on high. Quickly dress the salad leaves with a little of the dressing and divide between 6 plates. Then place the cheese halves on a baking tray, cut side up, and put under for about 5 minutes, or until the tops are covered with golden brown freckles and the cheese inside has started to melt. Put the onions back over a high flame and, stirring continually, tip in the sherry vinegar and sugar. Bubble furiously for a couple of minutes until you can see the juices have turned syrupy. Remove from the heat and season lavishly with salt and pepper.
- 5 To serve, put a goat's cheese half on each plate with the salad and then strew with the sweet and sour onions. Finally, dress with another tablespoon of the dressing, making sure that each plate gets a good sprinkling of sun-dried tomatoes.

Servings: 6

## Golden Cheese Soup

---

2	Tbs	Unsalted butter or Margarine	1/8	tsp	Black pepper; ground
			2	cup	Chicken stock or low Sodium chicken broth
1/2	cup	Celery; chopped			
3/4	cup	Green onions thinly sliced	1	quart	1% milk (Low Fat)
1/2	cup	Yellow onion; chopped	1/8	tsp	Red pepper (cayenne) ground
3	Tbs	All-purpose flour			
1/8	tsp	Nutmeg; ground	8	oz	Sharp cheddar cheese shredded

### Procedure

---

- 1 Preparation Time: 0:50 1. In a large saucepan, melt the butter over moderately high heat. Add the celery, 1/2 cup of green onions, and yellow onions. Saute for 5 mins or until tender. Stir in the flour, nutmeg, and black pepper and cook for 2 mins. 2. Whisk in the stock and bring to a boil. Lower the heat, cover, and simmer for 15 mins, stirring occasionally. Stir in the milk and ground red pepper and heat just until the soup bubbles. 3. Gradually add the cheese and whisk constantly until melted. (Do not let boil.) Ladle into bowls and garnish with the remaining 1/4 cup of green onions. Makes six -cup servings.

Servings: 6

## Goopy Cheese Bread ABM

---

3/4 cup	Water	1	tsp	Salt
2	Eggs	2 1/2	cup	Flour
1/4	Unsalted Butter	2	tsp	Yeast
1	tsp			Honey

### Procedure

---

- 1 ---FILLING--- c Swiss Cheese; shredded
- 2 Place all dough ingredients in pan and program for knead only. Press start. The dough will be slightly sticky. After the kneading cycle, transfer the dough to a lightly oiled bowl, cover it with plastic wrap, and let it rise in the refrigerator overnight, or as long as 24 hours. Grease and flour a 9" cake pan. Preheat the oven to 375F. with the rack in the center position.
- 3 Remove the dough from the refrigerator and place it on a lightly floured work surface. Roll the dough to a 14 x 10 rectangle with the long side nearest you. Sprinkle 2 cups of the cheese over the surface of the dough. Starting with the edge closest to you, roll the dough up like a jelly roll. Press the edges together and turn it over so the seam is now facing down. With the seam still down, roll the cylinder around itself in a coil and transfer it to the prepared pan. Sprinkle the remaining cheese over the top of the loaf and allow to rise, uncovered for 20 minutes. Bake for 35 minutes at 375F., then turn the oven down to 350F. and bake for 10 more minutes. If the cheese begins to brown quickly during the first 35 minutes, turn the oven down sooner.

Servings: 6

## Gougeres (cheese Puffs)

---

1 cup Water  
1/2 cup Butter  
1/2 tsp Salt  
1/4 tsp Pepper

1 cup Sifted flour  
4 Eggs  
4 oz Grated Gruyere cheese  
2 Tbs Dijon mustard

### Procedure

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- 1 The easiest and most consistent way to form the gougeres is to pipe out small rounds using a pastry bag fitted with a 1/2-inch plain tip. Lacking this, you could also use 2 teaspoons.
- 2 **PREHEAT OVEN TO 425F.** Place the water, butter, salt and pepper in a small saucepan and bring to a boil. Immediately remove from the heat (do not allow it to boil for any length of time) and add the flour all at once. Stir with a wooden spoon until a ball forms. Return to medium heat to dry the paste. Flatten the paste on the bottom of the pan, bring it up to the side of the pan nearest you, then flop it over to the opposite side of the pan. Continue until butter starts oozing out in bubbles, about 5 minutes. When pinched, the paste should not stick to your fingers. Remove from the heat and wait 5 minutes until slightly cooled, then beat in the eggs one at a time, waiting until each is incorporated before adding the next. Add the cheese and mustard. Butter a baking sheet, then rinse under cold water, or place parchment paper on the baking sheet. Pipe out small dots, about 1/2-inch in diameter, leaving enough room for them to triple in size. Brush with beaten egg or milk, sprinkle with more cheese, and bake for 15 minutes. Lower the heat to 400F, open the oven door briefly to let the steam escape and then bake for an additional 10 minutes. Cool on a rack. Gougeres freeze well.

Servings: 12

## Graham Cracker Cheesecake Crust

---

1 1/2 cup Graham Cracker Crumbs    1/3 cup Sugar  
1/3 cup Melted Butter

### Procedure

---

- 1 Combine all ingredients. Press into bottom and halfway up side of 9 inch springform pan. Bake at 350 degrees for 8 to 10 minutes; cool and fill.

Servings: 1

# Grand Finale Cheesecake

---

- |     |   |     |     |                     |
|-----|---|-----|-----|---------------------|
| 1   | milk chocolate bar or milk chocolate bar with almonds & toffee chips, broken into pieces (7 oz) | 1/8 | tsp | Salt                |
|     |   | 2   |     | Eggs                |
|     |   | 1   | tsp | Vanilla extract     |
|     |   |     |     | Whipped cream (opt) |
| 4   | package Cream cheese, softened (3oz)  |     |     |                     |
| 1/2 | cup   |     |     | Sugar               |
| 2   | Tbs   |     |     | cocoa               |

## Procedure

---

- 1 -ALMOND CRUST- /4 c Graham cracker crumbs /3 c Chopped slivered almonds tb Sugar /4 c Butter or margarine, melted
- 2 Heat oven to 325°F. In small microwave-safe bowl, place chocolate. Microwave at HIGH (100%) 1 minute or until chocolate is melted and smooth when stirred. In large mixer bowl, beat cream cheese until fluffy. Stir together sugar, cocoa and salt; blend into cream cheese mixture. Add eggs and vanilla; beat until well blended. Add melted chocolate; beat just until blended. Pour into prepared ALMOND CRUST. Bake 35-40 minutes or until almost set. Remove from oven to wire rack. With knife, loosen cake from side of pan. Cool completely; remove side of pan. Refrigerate several hours before serving. Garnish with shipped cream, if desired. Cover; refrigerate leftover cheesecake.
- 3 ALMOND CRUST: In medium bowl, stir together graham cracker crumbs, almonds and sugar. Stir in melted butter or margarine. Press mixture onto bottom and up side of 8" springform pan or round pan with removable bottom.

Servings: 8

# Grandma's Cheesecake

---

1	lb	Ricotta cheese	1	tsp	Salt
1	lb	Cream cheese	1	tsp	Vanilla
1/2	cup	Butter;melted	3	Tbs	Flour
1	cup	Sugar	3	Tbs	Cornstarch
4		Eggs	1	pint	Sour cream
		Juice of 1 lemon			Zwieback crumbs;fine

## Procedure

---

- 1 --STRAWBERRY GLACE-- pk Strawberry gelatin;( 3 oz.) /4 c Cold water c Strawberries;fresh/sliced -sweetened
- 2 c Boiling water
- 3 Mix cheeses well with beater. Add butter and eggs. Add remaining ingredients; fold in sour cream. Thoroughly grease 12-cup, 10-inch Bundt pan and dust with fine zwieback crumbs. Pour batter into pan and bake at 350' for one hour. Turn off oven and allow cheese-cake to remain in oven for one additional hour. Glaze with Strawberry Glace'. FOR GLAZE: Dissolve gelatin in boiling water. Add cold water. Cool until syrupy. Add strawberries and spoon over cheesecake.

Servings: 1

## Grandma's Pumpkin Cheesecake

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### Procedure

---

- 1 -----CRUST----- c Graham cracker crumbs tb Sugar tb Butter; or margarine, melted
- 2 -----FILLING----- oz Cream cheese; softened /4 c Sugar oz Pumpkin; 1 can /4 ts Ground cinnamon /2 ts Ground ginger /2 ts Ground nutmeg /4 ts -salt Eggs
- 3 -----TOPPING----- c Sour cream tb Sugar ts Vanilla extract Pecan halves; 12 to 16
- 4 CRUST: Combine crust ingredients. Press into the bottom of a 9" spring form pan; chill.
- 5 FILLING: Beat cream cheese and sugar in a large mixing bowl until well blended. Beat in pumpkin, spices and salt, add eggs one at a time, beating well after each. Pour into crust and bake at 350 degrees for 50 minutes.
- 6 TOPPING: Meanwhile, for topping, combine sour cream, sugar and vanilla. Spread over filling; return to oven for 5 minutes. Cool on a rack and chill over night.
- 7 GARNISH: each slice with a pecan half.

Servings: 12

## Grapefruit Orange Cheesecake

---

- 2 cup Crushed coconut cookies      1/2 cup Melted butter  
2 tsp Grated lemon rind

### Procedure

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- 1 grapefruit 3 oranges 3 eggs 2/3 c. sugar 1/8 tsp. salt 1/2 c. orange juice 1 1/4 tbsp. gelatin 1/4 c. water 1 lb. cream cheese 1 1/4 tbsp. lemon juice 2 tsp. grated orange rind 1 tsp. grated lemon rind 2/3 c. cream 1. Mix together the crushed cookies, lemon rind and melted butter. Firmly press on the bottom of a 9 inch springform pan.
- 2 Peel the grapefruit and the oranges and cut the segments into small pieces.
- 3 Separate 2 eggs and combine the egg yolks, the remaining whole egg, sugar, salt and 1 tablespoon of orange juice in the top of a double boiler. Place over simmering water and cook, stirring constantly, until the mixture thickens. Remove from heat.
- 4 Soak the gelatin in the water for 5 minutes. Stir into the warm custard until dissolved.
- 5 Press the cream cheese through a strainer and beat with remaining orange juice, lemon juice and rinds until smooth. Beat into the custard.
- 6 Fold in the grapefruit and orange pieces.
- 7 Lightly whip the cream and beat the egg whites until they form soft peaks. Fold the cream and egg whites into the cheese mixture.
- 8 Pour into the prepared springform pan and chill for several hours or overnight.

Servings: 4

## Gratin Of Potatoes And Cheese

---

- |   |                       |   |      |                        |
|---|-----------------------|---|------|------------------------|
| 2 | Lg. Cloves Garlic *   | 2 | cup  | Grated Gruyere Cheese  |
| 4 | Lg. Idaho Potatoes ** | 2 | pint | Whipping Cream         |
| 1 | x                     |   |      | Salt & Pepper To Taste |

### Procedure

---

- 1 \* Garlic cloves should be peeled and split. \*\* Potatoes should be peeled and sliced paper-thin. (Slice at the last minute so that they do not darken; do not soak in cold water). Preheat the oven to 325 degrees F. Rub the bottom and sides of a gratin dish with the cut sides of the garlic. Leave the garlic in the dish. Cover with a layer of potatoes. Sprinkle with some salt and freshly ground pepper and cheese. Pour some cream over the whole thing. Repeat until all the potatoes, cream, and cheese are used. Place the pan, uncovered in the oven. (Put a baking sheet underneath to catch spills.) Bake for 1 hour or more, until the top is browned and the cream has cooked down to a thick sauce. During the first 1/2 hour of cooking, use a broad spatula to push the top layers of potatoes into the cream every once in a while. Serve hot, at room temperature or cold.

Servings: 8

## Griddle Cheesecakes (Pan) with Cranberry Sauc

---

2	cup	Low-fat cottage cheese	1		Lemon zest; grated
2		Eggs; or substitute			cranberry sauce-
1/4	cup	Sugar	1/2	cup	Sugar
1	cup	Unbleached flour	1	Tbs	Cornstarch
1	tsp	Baking powder	1 1/2	cup	Fresh orange juice
			2	cup	Cranberries; fresh -or- frozen

### Procedure

---

- 1 CRANBERRY SAUCE:** Combine the sugar and cornstarch in a heavy-bottomed saucepan. Gradually pour in the orange juice; stirring constantly. Add the cranberries and bring the mixture to a boil over medium heat; stirring constantly. Reduce the heat and simmer the mixture until all the cranberries have burst; about 15 minutes. Puree the mixture in a FP or a blender. Set sauce aside. **CHEESECAKES:** 1. Puree the cottage cheese in the clean blender or FP. Add the eggs and blend them into the puree. Transfer the mixture to a bowl and add the sugar, flour and baking powder; stir in well. Beat just long enough to produce a smooth batter. Stir in the zest. 2. Heat a griddle or skillet over medium heat until water dances on hot skillet. Drop batter by generous Tablespoons and use the back of the spoon to spread the batter to a thickness of about 1/4". Cook until top is covered with bubbles; about 3 minutes and then flip and cook them until the second sides are light-brown; about 1 minute more. Keep warm. 3. Serve the griddle cheesecakes with the cranberry sauce.

Servings: 8

## Grilled Cheese Sandwich Pie

---

1	Egg	1	cup	Milk	
3/4	cup	Flour	2 1/2	cup	Meunster cheese, shredded
1/2	tsp	Salt	2	cup	Ham, crumbled bacon, diced
1/8	tsp	Pepper			Mushroom
1	tsp	Oregano			Peppers

### Procedure

---

- 1 In a small mixing bowl, combine egg, flour, salt, pepper, and half of milk. Using a rotary beater, beat until smooth. Add remaining milk and beat until well blended. Stir in 1/2 of the cheese and the ham or bacon and pour into a well greased 8-inch pie pan or 2 quart baking dish. Bake at 425F for 30 minutes. Sprinkle remaining cheese over top and bake just until cheese is melted (2 minutes)

Servings: 4

## Grilled Cheese Sandwich Pie

---

1	Egg	1	cup	Milk	
3/4	cup	Flour	2 1/2	cup	Meunster cheese, shredded
1/2	tsp	Salt	2	cup	Ham, crumbled bacon, diced
1/8	tsp	Pepper			Mushroom
1	tsp	Oregano			Peppers

### Procedure

---

- 1 In a small mixing bowl, combine egg, flour, salt, pepper, and half of milk. Using a rotary beater, beat until smooth. Add remaining milk and beat until well blended. Stir in 1/2 of the cheese and the ham or bacon and pour into a well greased 8-inch pie pan or 2 quart baking dish. Bake at 425F for 30 minutes. Sprinkle remaining cheese over top and bake just until cheese is melted (2 minutes)

Servings: 4

## Ham and Cheese Ball

---

- |   |                            |       |                |
|---|----------------------------|-------|----------------|
| 1 | package Smoked ham (3 oz.) |       | Cheddar cheese |
| 1 | Philadelphia Cream Cheese  | 1 tsp | Onion powder   |
|   | 8 oz.                      | 1     | package Nuts   |
| 1 | Jar Old English sharp      |       |                |

### Procedure

---

- 1 Soften cheese to room temperature. Sprinkle some of the onion powder over thinly sliced ham, and set aside. Mix cheese and remainder of onion powder. Chop ham finely, put nuts in blender. Cover cheese ball with nuts and refrigerate.

Servings: 1

## Ham and Cheese Bread

---

1 1/2	tsp	Active dry yeast	5	tsp	Grated Parmesan cheese
2 1/2	tsp	Sugar	1/2	tsp	Dry mustard
3	Tbs	Chopped ham pieces	1/4	tsp	Salt
1/4	cup	Grated Swiss cheese	1 3/4	cup	Bread flour
5	tsp	Dehydrated minced onion	5	tsp	Butter
1/2	cup	Grated Cheddar cheese	4 1/2	oz	Warm milk
1	tsp	Paprika			

### Procedure

---

- 1 For Panasonic/National machines, use 3 teaspoons of yeast for 1 1/2 pound loaf. The top of this bread may fall during baking due to the high liquid content. Use light crust setting, as crust will be somewhat darker than usual, due to cheese in the recipe.

Servings: 1

Yield: 1 Lb loaf

## Ham And Cheese With Coleslaw

---

2	Tbs	Margarine or Butter	1	Large Tomato, Sliced
1/2	tsp	Prepared Mustard	4	Slices Cheese
4		Slices Rye Bread, Toasted	1	cup Coleslaw
4		Slices Cooked Ham		

### Procedure

---

- 1 Microwave margarine uncovered in custard cup on high (100%) until softened, 15 to 30 seconds. Blend in mustard. Spread margarine on one side of each toast slice. Place slices buttered sides up on serving plate; top with ham tomato and cheese slices. Microwave uncovered until cheese begins to melt, 1 1/2 to 2 minutes. Top each sandwich with a spoonful of coleslaw.

Servings: 4

# Heavenly Chocolate Cheesecake

---

2	cup	Vanilla Wafers, Fine Crush	1		Env. Unflavored Gelatin
1	cup	Ground Toasted Almonds	16	oz	Cream Cheese, Softened
1/2	cup	Butter, Melted	1/2	cup	Sour Cream
1/2	cup	Sugar	1/2	tsp	Almond Extract
12	oz	Milk Chocolate Chips	1/2	cup	Heavy Cream, Whipped
1/2	cup	Milk			Garnishes *

## Procedure

---

- \* Garnishes to include whipped cream and chocolate shavings (optional). In large bowl, combine vanilla waver crumbs, almonds, butter and sugar; mix well. Pat firmly into 9-inch springform pan, covering bottom and 2 1/2 inches up the sides. Set aside. Melt over hot (not boiling) water milk chocolate chips; stir until smooth. Set aside. Pour milk into small saucepan; sprinkle gelatin on top. Set aside for 1 minute. Cook over low heat, stirring constantly until gelatin dissolves. Set aside. In large bowl, combine cream cheese, sour cream, and melted chocolate chips; beat until fluffy. Beat in gelatin mixture and almond extract. Fold in whipped cream. Pour into prepared pan. Chill until firm (about 3 hours). Run knife around edge of cake to separate from pan; remove rim. Garnish with whipped cream and chocolate shavings, if desired. Makes 1 9-inch Cheesecake

Servings: 10

## Heavenly Dessert Cheesecake

---

1	Tbs	Graham Cracker Crumbs	2	Tbs	Unbleached All-purpose Flour
1	cup	Low Fat Cottage Cheese			
16	oz	Neufchatel Cheese*	2	Tbs	Skim Milk
2/3	cup	Sugar	1/4	cup	Almond Extract

### Procedure

---

- \* Neufchatel Cheese should be LIGHT Philly brand Neufchatel Cheese and it should be softened. Lightly grease bottom of 9-inch springform pan. Sprinkle with crumbs. Dust bottom; remove excess crumbs. Put cottage cheese in blender container. Cover; process on high speed until smooth. In large mixing bowl of electric mixer, combine cottage cheese, neufchatel cheese, sugar and flour. Mix at medium speed until well blended. Add eggs, one at a time, mixing well after each addition. Blend in milk and extract; pour into pan. Bake at 325 degrees F., 45 to 50 minutes or until center is almost set. (Center of cheesecake appears to be soft, but firms upon cooling.) Loosen cake from rim of pan; cool before removing rim of pan. Chill. Top with fresh slices of strawberries or blueberries, if desired. VARIATION: Prepare pan as directed; omit blender method. Place cottage cheese in large bowl of electric mixer; beat cottage cheese at high speed until smooth. Add neufchatel cheese, sugar, and flour, mixing at medium speed until well blended. Continue as directed.

Servings: 10

## Herb & Cheese Loaf

---

1 1/2	tsp	Rapid rise yeast	1 1/2	Tbs	Sugar
2	cup	Bread flour	1 1/4	tsp	Italian herb seasoning
1/4	cup	Grated parmesan cheese	3/4	tsp	Salt
1 1/2	Tbs	Dry milk	3/4	cup	Lukewarm water

### Procedure

---

- 1 Bring all ingredients to room temperature and pour into bakery, in order. Set "baking control" at 10 o'clock. Select "white bread" and push Start.
- 2 Measure ingredients exactly. Select regular or rapid bake cycle. Do NOT use delayed cycle for this recipe.
- 3 In hot & humid weather, use 1/8 c less water.

Servings: 1

Yield: 1 Loaf

## Herb and Cheese Bread

---

3/4 cup	Water	1 1/2 Tbs	Instant dry milk powder
3/4 tsp	Salt	1 1/2 Tbs	Sugar
2 cup	Bread flour	1 1/4 tsp	Italian herb seasoning
1/4 cup	Parmesan cheese, grated	1 1/2 tsp	RapidRise yeast

### Procedure

---

- 1 Combine ingredients according to manufacturer's directions. Process in regular or rapid bake cycle.

Servings: 1

Yield: 1 Lb loaf

## Herb Appetizer Cheesecake

---

1	cup	Bread crumbs	16	oz	Cream cheese; softened
1/2	cup	Margarine	1	cup	Ricotta cheese
1/4	cup	Olive oil	3		Eggs
2	cup	Basil leaves, fresh	1/2	cup	Parmesan cheese; grated
1/2	tsp	Salt	1/2	cup	Pine nuts
1		cl Garlic; cut in half			

### Procedure

---

- 1 Combine crumbs and margarine; press onto bottom of 9 inch springform pan. Bake at 350 for 10 minutes. Place oil, basil, salt and garlic in blender container. Cover; process on high speed until smooth. Combine basil mixture, cream cheese and ricotta cheese, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time mixing well after each addition. Blend in parmesan cheese; pour over crust. Top with pine nuts. Bake at 325 for 1 hour and 15 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Serve warm or at room temperature. Garnish with tomato rose and fresh basil, if desired. Chill any remaining cheesecake.
- 2 VARIATION: Substitute 1 cup chopped parsley and 1 tablespoon dried basil leaves for fresh basil.

Servings: 16

## Herb Cheese Bread

---

3	cup	Rice flour; divided	2	tsp	-Dried thyme
1	cup	Brown rice flour	1 1/2	tsp	Xanthan gum
1/4	cup	Dry milk powder	1/4	oz	Gluten-free quick rise yeast
2	Tbs	Minced onion flakes			
2	Tbs	Sugar	1	tsp	Salt
2	Tbs	Chopped fresh rosemary; OR..	3		Eggs
2	tsp	-Dried rosemary	2	cup	Sharp Cheddar cheese (shredded)
2	Tbs	Chopped fresh thyme; OR...	1 3/4	cup	Water
			3	Tbs	Vegetable oil

### Procedure

---

- 1 Combine 2 cups rice flour, brown rice flour, dry milk, onion, sugar, rosemary, thyme, xanthan gum, yeast and salt in large bowl. Combine eggs, cheese, water and oil in medium bowl mix well. Pour mixture into dry ingredients; stir until well blended. Stir in remaining cup rice flour to make stiff dough. Cover bowl; let rest 10 minutes. Turn onto floured surface; knead 5 minutes, using only as much extra flour as needed to keep dough from sticking. Divide dough into 2 equal pieces. Shape each piece into one loaf. Place in lightly greased loaf pans. Let rise in warm place 40 minutes, or until golden brown on top. Cool completely on wire rack.
- 2 Each slice provides: \* 131 calories \* 5 g. protein \* 6 g. fat \* 15 g. carbohydrate \* 0 g. dietary fiber \* 38 mg. cholesterol \* 175 mg. sodium
- 3

Servings: 1

Yield: 2 Loaves

## Herbed Cheese Torte \*

---

4	cup	Creamed Cottage Cheese	3/4	tsp	Salt
		Pastry For A Two-Crust Pie	3/4	tsp	Tabasco Pepper Sauce
1		sm Coarsely Chopped Onion	1/2	tsp	Crumbled Dried Oregano
3/4	cup	Fresh Parsley Leaves	1/2	tsp	Dried Chervil
1/2	cup	Grated Parmesan Cheese	4		lg Eggs
3	Tbs	Flour			Tomato Wedges For Garnish
1	tsp	Fresh Lemon Juice			

### Procedure

---

- 1 A wonderful brunch or supper dish, this creamy torte is simple to put together with a food processor and is so good people always want a second helping. Put the cottage cheese in a colander over a large bowl and cover. Drain overnight in the refrigerator. Discard the liquid.
- 2 Preheat the oven to 450 degrees F. Line the bottom of a 9-inch springform pan with half of the pastry, and prick it with a fork. Bake the pastry for 8 minutes. Remove and cool. Lower the oven temperature to 400 degrees F. Press the remaining pastry around the sides of the pan.
- 3 In a food processor, combine the cottage cheese, onion, parsley, Parmesan, flour, lemon juice, salt, Tabasco sauce, oregano and chervil; process until smooth. With the motor running, drop in the eggs, one at a time; process for 30 seconds longer. Pour the mixture into the pan. Bake the torte for 10 minutes, then reduce the heat to degrees F and bake for 50 minutes longer, or until the tip of a knife inserted in the center comes out clean. Let it stand 15 minutes before serving. Garnish with tomato wedges.

Servings: 10

## Herbed Cheese Torte \*

---

4	cup	Creamed Cottage Cheese	3/4	tsp	Salt
		Pastry For A Two-Crust Pie	3/4	tsp	Tabasco Pepper Sauce
1		sm Coarsely Chopped Onion	1/2	tsp	Crumbled Dried Oregano
3/4	cup	Fresh Parsley Leaves	1/2	tsp	Dried Chervil
1/2	cup	Grated Parmesan Cheese	4		lg Eggs
3	Tbs	Flour			Tomato Wedges For Garnish
1	tsp	Fresh Lemon Juice			

### Procedure

---

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- 3 In a food processor, combine the cottage cheese, onion, parsley, Parmesan, flour, lemon juice, salt, Tabasco sauce, oregano and chervil; process until smooth. With the motor running, drop in the eggs, one at a time; process for 30 seconds longer. Pour the mixture into the pan. Bake the torte for 10 minutes, then reduce the heat to degrees F and bake for 50 minutes longer, or until the tip of a knife inserted in the center comes out clean. Let it stand 15 minutes before serving. Garnish with tomato wedges.

Servings: 10

## Hogan's Cheese Ball

---

2 1/4	oz	Deviled ham	1	Tbs	Worcestershire sauce
2	cup	Shredded Cheddar cheese	1	Tbs	Lemon juice
1		package Cream cheese, softened (3oz)	1	Tbs	Parsley, chopped
2	Tbs	Onion, minced	1	tsp	Paprika
1	tsp	Garlic, minced	1/2	tsp	Dry mustard
2	tsp	Prepared horseradish	1/2	tsp	Chili powder, mixed in
2	Tbs	Chopped green pepper			Chili powder, sprinkled
2	Tbs	Chopped pimento	3/4	cup	Chopped nuts, optional

### Procedure

---

- 1 In large bowl, combine all of the ingredients except the chopped nuts and crackers and mix very well.
- 2 Form the cheese mixture into a ball.
- 3 Roll in the nuts.
- 4 Sprinkle chili powder on top to taste.
- 5 Cover and refrigerate several hours. Overnight preferrably.
- 6 Remove from the fridge about 30 minutes before serving.

Servings: 1

Yield: 1 Ball

## Holiday Cherry Cheese Bars

---

1	cup	Walnut pieces, divided	16	oz	Cream cheese, softened
1 1/4	cup	All-purpose flour	2/3	cup	Granulated sugar
1/2	cup	Firmly packed brown sugar	2		Eggs
1/2	cup	Butter flavor crisco	2	tsp	Vanilla
1/2	cup	Flake coconut	21	oz	Cherry pie filling; can

### Procedure

---

- 1 Heat oven to 350 degrees. Grease 13 x 9 x 2" baking pan with Butter Flavor Crisco. Set aside. Chop 1/2 cup nuts, coarsely for topping. Set aside. Chop remaining 1/2 cup nuts, finely. For Crust: Combine flour and brown sugar. Cut in Butter Flavor Crisco until fine crumbs form. Add 1/2 cup finely chopped nuts and coconut. Mix well. Remove 1/2 cup. Set aside. Press remaining crumbs in bottom of pan. Bake @ degrees for 12 to 15 minutes, until edges are lightly browned. For Filling: Beat cream cheese, granulated sugar, eggs and vanilla in a small bowl at medium speed of electric mixer until smooth. Spread over hot baked crust. Return to oven. Bake 15 minutes longer. Spread cherry pie filling over cheese layer. Combine reserved coarsely chopped nuts and reserved crumbs. Sprinkle, evenly, over cherries. Return to oven. Bake 15 minutes longer. Cool. Refrigerate several hours. Cut into bars, about 2 x 1 1/2".

Servings: 36

## Holiday Delight Cheesecake (lo-fat)

---

1	cup	Graham cracker crumbs	3	Tbs	Lemon juice
3	Tbs	Sugar	3	Tbs	Cholesterol-free egg product
2	Tbs	Margarine, melted	1	ct	Non-fat lemon yogurt
3		package Fat-free Cream Cheese (8oz)			Lite whipped topping
			1	cn	Cherry pie filling
3/4	cup	Sugar			
2	Tbs	Flour			

### Procedure

---

- 1 Heat oven to 350F. Combine graham cracker crumbs, sugar and margarine; mix well. Pat onto bottom of 9" or 10" springform pan. Set aside.
- 2 Beat cream cheese, sugar and flour together until light, fluffy and smooth. Gradually add lemon juice and egg product; beat well. Add lemon yogurt and mix thoroughly. Pour over prepared crust.
- 3 Loosely place aluminum foil over springform pan.
- 4 Bake at 350F 60 to 70 minutes or until center of cake is set.
- 5 Gently run tip of knife between cake and edge of pan. Cool to room temperature before removing from pan. Chill.
- 6 Served topped with cherry pie filling and whipped topping. Per 1/12th serving:
- 7 Calories.....216 Protein....16g Carbohydrates.30g Total Fat...4g Saturated Fat..1g Cholesterol.9g Sodium.....542mg Fiber.....6g % of Calories from Fat 17%
- 8 Comparison:
- 9 Per Serving % Calories Fat from Fat Cholesterol This Cheesecake  
4g 17% 9mg
- 10 Regular Cheesecake 26g 63% 120mg

Servings: 12

## Holiday Eggnog Cheesecake

---

1 cup	Graham Cracker Crumbs	1/4 cup	Cold Water
1/4 cup	Sugar	8 oz	Cream Cheese, Softened
1/4 tsp	Ground Nutmeg	1/4 cup	Sugar
1/4 cup	Margarine, Melted	1 cup	Eggnog
1	Env. Unflavored Gelatin	1 cup	Whipping Cream, Whipped

### Procedure

---

- 1 Combine crumbs, sugar, nutmeg and margarine; press onto bottom of 9-inch springform pan. Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar, at medium speed on electric mixer until well blended. Gradually add gelatin and eggnog, mixing until blended. Chill until slightly thickened; fold in whipped cream. Pour over crust; chill until firm. VARIATION: Increase sugar to 1/3 c. Substitute milk for eggnog. Add 1 t vanilla and 3/4 t rum extract. Continue as directed.

Servings: 10

## Hot Cheese/Beef Dip

---

2	cup	Cheese soup	1	md	Tomato; chopped
1		cn Tomatoes & chili peppers	1	cup	Shredded cooked roast
1/2		cn Green chili peppers			Corn chips
		Ortega, blue 4-oz can			
1/2		cn Salsa - Yellow can			

### Procedure

---

- 1 Combine all ingredients. Simmer in a fondue pot until bubbly. Serve with corn chips. If too thin, thicken it with flour and water.
- 2 Remark: The roast is optional.
- 3

Servings: 1

## Hot 'N' Spicy Chicken Wings with Blue Cheese Dip

---

### DIP

		1	Tbs	Chopped Green Onions
1/2	cup			Sour Cream
1/2	cup			Mayonnaise
2	tsp			White Wine Vinegar
1	Tbs			Chopped Fresh Parsley
		1/2	tsp	Minced Garlic
		1/2	tsp	Tabasco Pepper Sauce
		3	Tbs	Crumbled Blue Cheese
				Salt & Pepper To Taste

### Procedure

---

- 1 CHICKEN WINGS** Chicken Wings Vegetable Oil For Frying tb Melted Butter Or Margarine ts Catsup ts Tabasco Pepper Sauce Celery Sticks
- Here's an easy version of the tangy chicken wings that have captivated people all over the country. To make them hotter, just use more Tabasco sauce. Serve these with plenty of napkins. In a bowl, beat together all of the dip ingredients until blended. Set aside.
- Remove the tips from the wings and discard. Separate the first and second joints of the wings with a sharp knife. Pat the wings dry with paper towels. In a heavy saucepan, heat about 2 inches of oil to 350oF on a deep-frying thermometer. Fry the wings. a few at a time, for about 6 minutes, until golden brown on all sides. Drain on paper towels.
- In a small bowl, mix the butter, catsup and Tabasco sauce. Toss the wings in the butter mixture to coat thoroughly. Serve hot, and pass the dip and celery sticks.

Servings: 24

## Htipiti Tiroosalata (Mashed Cheese Salad)

---

Tsouskes	1 lb	Feta cheese
Oil for frying peppers	3 Tbs	Oil (olive, what else? K.M.)

### Procedure

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- 1 Tsouskes are hot spicy peppers. Of course the best is green long peppers which grow only in Macedonia are extremely hot and very tasty.
- 2 You fry them in oil, you peel their skin and you chop them into very small pieces. How many it depends on how hot they are and how spicy you can eat. After, you cut about 1 pound of feta in to small pieces and you mix it with the peppers. Add about 3 table spoons of olive oil. Work all the ingredients with the fork until it becomes a paste. Be careful: I said with fork. Not with food processor, not with goudhi. Just FORK. :)
- 3 You are all set. Enjoy with bread or crackers as appetizer.

Servings: 1

# Hungarian Cheesecake

---

CRUST			1	x Cold Water; **
1 1/2	cup	Unbleached Flour; Sifted	1	tsp Baking Powder
4	Tbs	Sweet Butter; No	2	Egg Yolks; Large, *
		Margarine	1	Tbs Lemon Juice
1/8	tsp	Salt		

## Procedure

---

- 1 --CHEESECAKE-- c Cottage Cheese /4 c Sugar; Granulated c Sour Cream /2 c Raisins ea Eggs; Large t Lemon Rind; Grated c Crushed Pineapple; Drained
- 2 Lightly beat the egg yolks. \*\* Use only as much cold water as needed. (3 to 4 TBLS) Sift together the flour and baking powder, set aside. Cream the butter in a large mixing bowl, then add the egg yolks, salt, and lemon juice, mixing well. Add the dry mixture, then using your fingers, work the dough into a smooth consistency. Add the cold water as necessary to work the dough. Roll the dough out on a flat surface to a thickness of 1/4-inch. Cut the dough to fit the greased bottom of a 9-inch springform pan and place the dough in the bottom. Use the excess to line the sides of the pan. Chill. CHEESECAKE: Preheat the oven to 450 degrees F. Press the cottage cheese through a sieve. In a large mixing bowl, beat 3 eggs and the sugar until well blended. Add the cottage cheese and beat, then stir in the lemon rind and the sour cream. Separate the remaining egg, saving the yolk for another recipe, and brush the crust with the white. Combine the pineapple and raisins in a bowl, then spread the mixture evenly on the prepared crust. Pour the cheese mixture on the top of the fruit mixture. Bake for 10 minutes at 450 degrees F. then reduce the oven to 350 degrees F. and bake for about another 35 minutes. Cool to room temperature, then chill. Serve chilled.

Servings: 10

## Hurry-Up Cheese Buns

---

1	package Dry yeast	1/4 cup	Shortening
2	cup All-purpose flour; divided	2 Tbs	Sugar
1	Jars Sharp process cheese sp 5-oz	1/2 tsp	Salt
		1	Egg; beaten
1/2	cup Water		

### Procedure

---

- 1 Preparation Time: 0:20 Combine yeast and 1 cup flour in a medium mixing bowl; set aside. Combine cheese spread, water, shortening, sugar, and salt in a small saucepan; heat to 105 to 115 degrees, stirring constantly. Add cheese mixture and egg to yeast mixture; beat 1/2 minute at low speed of an electric mixer, scraping sides of bowl. Beat 3 minutes at high speed. Stir in remaining 1 cup flour. Turn dough out onto a lightly floured surface, and knead 1 to 2 minutes. Shape dough into 12 balls. Place in well-greased muffin pans. Cover and let rise in a warm place (85 degrees), free from drafts, 1-1/2 hours or until doubled in bulk. Bake at 350 degrees for 15 to 18 minutes. Yield: 1 dozen.

Servings: 12

# Impossible Broccoli-cheese Pie

---

1	lb	Broccoli bunch	1/2	tsp	Salt
2/3	cup	Onion; chopped	1/8	tsp	Ground pepper; fresh
1/4	cup	Water	1/8	tsp	Ground nutmeg
4		Eggs; slightly beaten	1	Tbs	Fresh parsley; minced
1 1/4	cup	Milk	2/3	cup	Swiss cheese; fresh\shredded
4 To 6		drops Hot Sauce	1/3	cup	Parmesan cheese; grated

## Procedure

---

- 1 Trim off large leaves of broccoli. Remove tough ends of lower stalks, and wash broccoli thoroughly; cut flowerets and stems into thin slices.
- 2 Combine broccoli, onion, and 1/4 cup water in a saucepan; cover and cook over medium heat 6 to 8 minutes. Drain thoroughly, pressing out moisture with paper towels.
- 3 Combine next 8 ingredients. Stir in vegetables, and pour mixture into a greased 10-inch pie plate.
- 4 Sprinkle with Parmesan cheese; bake at 350^ about 30 minutes or until set. Let stand 10 minutes.

Servings: 1

Yield: One 10-inch pie.

# Impossible Cheeseburger Pie

---

1	lb	Ground beef	3	Eggs
1 1/2	cup	Onions; chopped	3/4	cup Bisquick
1/2	tsp	Salt	2	Tomatoes; sliced
1/4	tsp	Pepper	1	cup Cheddar or Am. Cheese;shred
1 1/2	cup	Milk		

## Procedure

---

- 1 Preheat oven to 400. Can be topped with crisply cooked bacon. Grease pie plate, 10x1 1/2", or sq. baking dish, 8x8, or 6 10 oz. custard cups. Cook and stir gr. beef and onion in 10" skillet over med. heat until beef is brown; drain. Stir in salt and pepper. Spread in pie plate. Beat milk, eggs and baking mix 15 sec. in blender on high speed, 1 min. with wire whisk or hand beater or until smooth. Pour into pie plate. Bake 30 min. Top with tomato slices; sprinkle with cheese. Bake 5-8 min. or til knife comes out clean. Cool 5 min. 1/2 RECIPE: Use 1 qt. square or round casserole. Decrease eggs to 2 and baking mix to 1/2 c. Divide remaining ingred. amts. in half. Decrease beat time to 10 sec. in blender or 30 sec. with wire whisk or hand beater. HIGH ALT>Increase first bake to 30 min. If baking the /2 recipe: Use 1 1/2 qt round casserole or 1 qt. square.

Servings: 6

# Impossible Cheesecake

---

3/4 cup	Milk	1 cup	Sugar
2 tsp	Vanilla	1/2 cup	Bisquick
2	Eggs	2	package Cream cheese;softened;cubed

## Procedure

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- 1 -CHEESECAKE TOPPING- c Sour cream tb Sugar ts Vanilla
- 2 Heat oven to 350. Grease a 9" pie plate. Beat milk, vanilla, eggs, sugar and baking mix in blender on high. Add cream cheese. Cover and blend on high 2 min. Pour into pie plate. Bake 40-45 min.or til center is set; cool.Mix Cheesecake topping;carefully spread over top. Serve with canned pie filling or fresh fruit if desired. HIGH ALT: Bake 45-50 min.
- 3 Lawrence Kellie

Servings: 6

## Impossible Chocolate Cheesecake

---

2	Cream cheese packages; *	2	Semisweet chocolate;**
3/4 cup	Sugar	2 Tbs	Kahula;***
2/3 cup	Bisquick baking mix	1 tsp	Vanilla extract
2	Eggs	1/2 tsp	Almond extract

### Procedure

---

- 1 -CHOCOLATE TOPPING- Sour cream; 8-oz carton oz Semisweet chocolate square tb Sugar tb Kahula; \*\*\* ts Vanilla extract
- 2 \* 8-oz packages, cubed and softened \*\* 2 1-oz squares, melted \*\*\* Or any other coffee-flavored liqueur Mix all ingredients except chocolate topping in a mixer; beat at HIGH speed 2 minutes, scraping bowl often. Pour into a greased 9-inch pie plate. Bake at 350^ for 25 minutes or until puffed with a dry center. Cool 5 minutes; carefully spread chocolate topping on top of cheesecake. Chill 3 hours before serving.

Servings: 1

Yield: One 9-inch pie. CHOCOLATE TOPPING: Combine first 3

## Impossible Chocolate Kaluha Cheesecake

---

16 oz	Cream cheese; soft; cubed	1/2 tsp	Almond extract
3/4 cup	Sugar		-----topping-----
2/3 cup	Bisquick baking mix	8 oz	Sour cream
2	Eggs	1 oz	Semisweet chocolate square
2 oz	Semisweet chocolate; melted	2 Tbs	Sugar
		1 Tbs	Kaluha
2 Tbs	Kaluha	1 tsp	Vanilla extract
1 tsp	Vanilla extract		

### Procedure

---

- 1 Mix all ingredients except chocolate topping in a mixer; beat at HIGH speed 2 minutes, scraping bowl often. Pour into a greased 9-inch pie plate. Bake at 350~ for 25 minutes or until puffed with a dry center. Cool 5 minutes; carefully spread chocolate topping on top of cheesecake. Chill 3 hours before serving. YIELD: One 9-inch pie. CHOCOLATE TOPPING: Combine first 3 ingredients in a small saucepan; cook over low heat, stirring constantly, until chocolate melts. Remove from heat, and stir in Kahula and vanilla; cool.

Servings: 1

## Impossible Green Chili-Cheese Pie

---

8 oz	Can chopped green chiles, Drained.	2 cup	Milk
		4	Eggs
4 cup	Shredded cheddar cheese	1 cup	Bisquick

### Procedure

---

- 1 Heat oven to 425. Grease pie plate, 10 x 1 1/2 inches. Sprinkle chiles and cheese in plate. Beat remaining ingredients until smooth, seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted in center comes out clean, 25 to 30 minutes. Cool 10 minutes.

Servings: 1

Yield: 1 Pie

## Impossible Macaroni And Cheese Pie

---

2 1/4 cup	Cheese; cheddar, shredded	1 cup	Macaroni; uncooked
2 1/2 cup	Milk	4	Eggs
1/2 cup	Bisquick baking mix	1/4 tsp	-Salt
1/4 tsp	Sauce; red pepper	1/4 cup	Cheese; cheddar, shredded

### Procedure

---

- 1 Approx. Cook Time: :40 Preheat oven to 400F. Grease pie plate, 10x1 1/2". Mix two cups cheddar cheese and macaroni, sprinkle in plate. Beat remaining ingredients except for 1/4 cup cheese till smooth 15 seconds in blender. Pour into plate. Bake till knife inserted in centre comes out clean, about 40 minutes. Sprinkle with 1/4 cup cheese. Bake till cheese melts, 1-2 minutes. Cool 10 minutes.

Servings: 4

# Impossible Triple Cheese Pie

---

1 cup	Small curd creamed cottage Cheese.	4	Eggs
		1 1/2 cup	Milk
1 cup	Shredded mozzarella	1	cup Bisquick baking mix
1 cup	Shredded cheddar cheese	3/4	cup French fried onions

## Procedure

---

- 1 Heat oven to 400 F.
- 2 Grease pie pan 10x1 1/2 inches. Mix cheeses; spread in plate.
- 3 Beat eggs, milk and baking mix until smooth, 15 seconds in blender on high or 1 minute with electric mixer on high.
- 4 Pour into plate; sprinkle with onions. Bake until golden brown and knife inserted in center comes out clean, 40 to 45 minutes. Cool 5 minutes.
- 5 servings

Servings: 8

## Individual Cherry Cheesecake

---

2	package Creamcheese, 8oz each	1	tsp	Vanilla
		12		Vanilla wafers
3/4	cup	Sugar	1	cn Cherry pie filling
2		Eggs		
1	tsp	Lemon juice		

### Procedure

---

- 1 Mix softened cream cheese, sugar, eggs, lemon juice and vanilla in bowl. Place wafer in bottom of each of 12 cupcake papers (in cupcake tin). Spoon in cream cheese mixture 3/4 full. Bake in 375 degree oven for 15 minutes. Let cool. Top each with cherry pie filling and refrigerate for 1 hour or more.

Servings: 12

## Irish Cream and Chocolate Cheesecake

---

1 2/3	cup	Crushed chocolate wafers (200 gr package)	2	cup	Milk
		Melted	4		Eggs; separated
		Filling	1/3	cup	Irish cream liquer
2		Envelopes unflavored gelatin	1	lb	Cream cheese
			1/2	cup	Granulated sugar
1/4	tsp	Salt	4	oz	Semisweet chocolate
1	Tbs	Instant coffee granules			

### Procedure

---

- 1 This can be made a day ahead, and it freezes well too.
- 2 CRUST; CRUST; In bowl, combine wafers and butter. Press into 13 x 9 inch glass
- 3 FILLING; In saucepan, cook gelatin, salt, coffee and milk, stirring const  
Meanwhile, melt chocolate in double boiler over hot water. Let cool. Beat  
Transfer 1-1/2 cups of coffee mixture to small bowl and fold in chocolate.  
Using large spoon, alternately spoon two mixtures over chocolate crust. Use  
knife to swirl chocolate through

Servings: 6

## Italian Cheese Bread

---

2	cup	Milk	8	cup	Flour; sifted (8 to 10)
2	Tbs	Sugar	1	cup	Provolone cheese; freshly grated
1 1/2	tsp	Salt	2	Tbs	Butter; melted
2		Dry yeast	2	cl	Garlic; crushed
2	cup	Warm water	4	Tbs	Parmesan cheese; coarsely grated

### Procedure

---

- 1 Combine the milk, sugar and salt in a small saucepan and heat until lukewarm. Dissolve the yeast in a large bowl. When the yeast is bubbly, stir in the milk mixture. Add about 5 cups flour and the provolone and stir to blend well. Beat in enough of the remaining flour to make a soft dough. On a floured board, knead until smooth and elastic. Grease a large bowl and set the dough in it, turning to grease the top. Let rise in a warm, draft-free place until doubled in bulk, about 1 hour. Combine the melted butter with the crushed garlic and brush the mixture inside two 10 in. round baking pans. Punch dough down and knead 1 minute, then divide dough in half. Divide each half into 7 equal pieces. Line the rim of one greased baking pan with 6 of the pieces and place the remaining piece in the center. Repeat to fill remaining baking pan. Let rise again until doubled in bulk, about 45 minutes. Brush tops with water and sprinkle with parmesan. Bake in a 375 F oven for 45 minutes, or until done.

Servings: 1

## Italian Cheese Salad Dressing

---

2	cup	Italian Cheese Sauce	1/8	tsp	Garlic powder
1 1/2	cup	Mayonnaise	1/4	tsp	Seasoned pepper
1/2	cup	Milk	1	tsp	Italian herb seasoning

### Procedure

---

- 1 Mix all ingredients thoroughly with a wire whip. 2. Chill several hours. serve over tossed green or pasta salads.
- 2 Makes 1 quart.

Servings: 1

# Italian Cheese-It Casserole

---

## FIRST LAYER

- |       |         |                     |
|-------|---------|---------------------|
|       | 1/4 tsp | Pepper              |
| 1 lb  |         | 1 cl Garlic, minced |
| 1 tsp |         | Salt                |

## Procedure

---

- 1 -SECOND LAYER- c Water ts Salt lb Zucchini or summer squash, -chopped  
cn 4 oz chopped green chiles md Onion, finely chopped tb Butter c Shredded  
cheddar cheese
- 2 -THIRD LAYER- Eggs c Cottage cheese ts Chopped parsley tb Grated  
Parmesan cheese
- 3 For the First layer: Put ground beef, salt, pepper and garlic in a skillet over  
moderate heat. Stir mixture with a wooden spoon, break- ing up into large  
chunks of meat as it cooks. Cook until well done. Drain fat, and spoon  
mixture into a 2 quart casserole dish.
- 4 For the Second Layer: Put water and 1 tsp. salt in a 3 quart sauce- pan. Bring  
to a boil over high heat, and add squash. Cook for -8 minutes or until very  
tender. Pour into a colander, drain well.
- 5 Transfer squash back to the saucepan and mash with potato masher or electric  
mixer until squash is well broken up. Add green chiles, onion and butter.  
Mash until thoroughly combined. Spread over beef mixture. Sprinkle with  
cheddar cheese. Preheat oven to 350F.
- 6 For the Third Layer: Put eggs into a medium sized bowl; beat with a wire  
whisk or portable mixer until light. Fold in cottage cheese and parsley. Spoon  
over squash layer in the casserole.
- 7 Sprinkle casserole with Parmesan cheese (you might even add a little more  
cheddar if desired), and place on the center rack of the oven. Bake for 35-40  
minutes or until casserole is thoroughly heated and top layer is set. Serve  
immediately.

Servings: 6

## Italian Cheese-Potato Bread

---

2 1/2	tsp	Dry yeast	1	cup	Monteray Jack Cheese;cubed
3	cup	Flour	2		Eggs
1	tsp	Sugar	1/3	cup	Milk; warmed
1	tsp	(scant)Salt	2	tsp	Dried Oregano
2/3	cup	Potatoes; mashed			

### Procedure

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- 1 Place all ingredients in breadmachine according to manufacturer's instructions. Bake on White Bread setting. Makes a dense loaf of very flavorful bread. I used Gouda cheese since I didn't have any Monterrey Jack cheese.

Servings: 1

Yield: 1 Loaf

## Italian Pesto Cheese Torta

---

1	lb	Cream cheese; softened	1	cup	Toasted pine nuts
15	oz	Ricotta; drained	3/4	cup	Pesto
1/2	lb	Fresh mozzarella; drained	1	tsp	Salt
12		Fresh basil leaves			

### Procedure

---

- 1 Line a standard bread pan with a double thickness of fine-weave cheesecloth. Allow enough cheesecloth to fold over the top of the mold after the cheese has been layered. Arrange fresh basil leaves in a decorative pattern on the cheesecloth and sprinkle on 1 to 2 tablespoons of the pine nuts.
- 2 Combine cream cheese, ricotta, mozzarella, and salt in a food processor (or use an electric mixer) and blend until smooth. Place one-third of the cheese mixture in the pan and smooth it into an even layer. Spread half the pesto over the top and sprinkle on half the remaining pine nuts. Repeat these layers, ending with a cheese layer. Fold the cheesecloth over the top of the cheese and press slightly to even up the mold. Refrigerate one to three days.
- 3 To unmold, press down on the cheesecloth to make sure that the cheese is firmly in place. Fold back the top of the cheesecloth and pull up on the sides a little to loosen the mold. Invert a serving plate over the pan, keeping the cheesecloth away from the top of the mold. Turn over the mold together with the plate, then lift the pan off the cheese. Peel the cheesecloth carefully off the torta.
- 4 Variation: Substitute sun-dried tomato pesto for traditional pesto. Arrange whole sun-dried tomatoes, sliced black olives, basil, and pine nuts in a decorative pattern in the pan for the top of the torta.

Servings: 1

## Jalapeno Cheese Bread

---

3/4	cup	Sour cream	2	Tbs	Sugar
1/8	cup	Water	1/4	tsp	Baking soda
1		Egg	1	cup	Sharp cheddar, grated about 4 oz
3	cup	Flour	3	Tbs	Fresh Jalapeno, seeded and chopped (about 4 peppers)
1 1/2	tsp	Salt	1 1/2	tsp	Yeast

### Procedure

---

- 1 Wow ... hot stuff!! Serve this coarsely textured, very spicy bread at your next cocktail party and watch it disappear. It's great with a glass of wine or a cold beer, but its perfect partner is a frosty margarita!
- 2 Place all ingredients in bread pan, select a light crust setting, and press "start".
- 3 After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

Servings: 1

Yield: 1 Loaf

## Jalapeno Cheese Loaf

---

1 oz	Dry yeast	3/4 tsp	Salt
1 cup	Warm water	1/4 tsp	Garlic salt
1	Egg beaten	3	Jalapeno peppers small
2 Tbs	Butter	1 cup	Cheddar cheese sharp
4 cup	Flour, divided	4 oz	Pimentos,drained,diced
1 Tbs	Sugar	1/4 cup	Onion,minced

### Procedure

---

- 1 In a large bowl dissolve yeast in warm water; let stand for 5 min. Add egg and butter to yeast mixture; mix until butter melts. In a separate bowl, combine 3 cups flour, sugar, salt, and garlic salt. Gradually add flour mixture to yeast mixture; beating at medium speed of electric mixer until smooth. Beat in peppers(seeded and chopped),shredded cheese, Pimentos, onion, and enough remaining flour to form a soft dough. Turn out dough onto a well floured surface; Knead for 5- 10 minutes or until smooth and elastic. Place dough in a greased bowl, turning to grease top. Cover and let rise in a warm draftfree place for 1 hour or until double in bulk. Punch dough down. Turn out dough onto a well floured surface; knead for 1 minute, Shape dough into a loaf; place in grease 9x5x3 inch loaf pan. Cover and let rise in a warm place for 30 min or until double in bulk. Bake at 400 deg F for 40-45 minutes or until loaf sounds hollow when tapped. Remove from pan and cool on wire rack

Servings: 1

## Jalapeno, cheese, sour cream bread ABM

---

1	cup	Milk	1	Tbs	Ground cumin
1/2	cup	Sour cream			<b>When beeper sounds, add:</b>
3 1/4	cup	Bread flour	1/2	cup	Shredded Monterey jack
1	tsp	Beau Monde (or salt)	1/2	cup	Shredded Mozzarella cheese
2	Tbs	Sugar	1/2	cup	Chopped red bell pepper
2	Tbs	Butter or margarine	1/4	cup	Chopped jalapeno pepper
2	tsp	Active dry yeast			
1	Tbs	Dried chives			

### Procedure

---

- 1 Place all of first-part ingredients in breadmaker, set for regular (or white) bread, and start machine. When beeper sounds, add second set of ingredients. With the cheese and sour cream, this makes a nice brown loaf of tasty bread. Enjoy!

Servings: 1

## Jalapenos Stuffed with Chorizo and Cream Cheese

---

1	Tbs	Vegetable oil	2	oz	Cream cheese, softened
1	Tbs	Finely minced onion	1	Tbs	Sour cream
1		Clove garlic, finely minced			Salt to taste
3	oz	Chorizo (Mexican sausage)	12		Jalapenos, seeded, halved and deribbed

### Procedure

---

- 1 Heat oil in a skillet and saute onion and garlic over medium heat 2-3 minutes, until transparent. Add chorizo and cook 5 minutes, breaking up meat with a fork as it cooks. When fully cooked, remove skillet from heat and cool slightly, then stir in cheese and spor cream, season with salt and spoon intp jalapenos; serve.

Servings: 6

## Jalepeno-Cheese Dip - Texas Style

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1	pint	Mayonnaise	5	GreenPickledJalapeno Peppers
1	lb	Processed Cheese (Velveeta)	1	x Chips or Dippers
1		Med or Large Onion		

### Procedure

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- 1 For variety, pickled carrots can be substituted for Jalapenos. For different effects, additional carrots and/or jalapenos can be finely diced and added to the dip. Dip increases in jalapeno strength with age. Use blender to liquify jalapenos, then onion and cheese, cut in -inch cubes. When well blended, mix in bowl with mayonnaise. Dip will stay for 2 weeks in refrigerator.

Servings: 10

## James Beard's Cheese Bread

---

1		package Active dry yeast	1/4 cup	Butter, softened
			1 tsp	Tabasco
1	Tbs	Granulated sugar	1/4 cup	Parmesan cheese, freshly grated
1 3/4	cup	Warm (100-115 deg) water	3/4 cup	Gruyere or Emmenthaler cheese, shredded
5 To 6	cups	all purpose flour		
1	Tbs	Salt, or to taste		

### Procedure

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- 1 Dissolve the yeast with the sugar in 1/4 cup of the warm water and allow to proof. In a large bowl, mix 5 cups of flour and the salt. Make a well in the center and add the remaining 1 1/2 cups warm water, the butter, the Tabasco, and the yeast mixture. Stir with a wooden spoon or spatula or with your floured hands until the dough is well amalgamated. Turn out on a heavily floured board (use 1/2 cup flour) and knead for 10 to 12 minutes or until the dough is smooth, elastic, and rather satiny in texture and all the flour on the board is absorbed; add flour if you need it. Place the dough in a buttered or oiled bowl and turn to coat on all sides. Cover with a towel and let rise in a warm, draft-free spot until doubled in bulk, 1-1/2 to 2 hours or slightly more. Punch down the dough, turn it out on a lightly floured board, and knead in the cheeses. When thoroughly blended, cut the dough in half and let rest for 10 minutes, then roll out each half into a rectangle about 11 X 6 inches and let rest for 2 or 3 minutes more. Roll each triangle up, pinching the edges as you do so, and tucking in the ends so that the loaf measures about 4-1/2 X 7-1/2 inches. Place the dough in two well buttered tins, cover, and let rise in a warm spot until the bread has reached the top of the tin, or slightly higher, or has more or less doubled in size. Bake on the center of the middle rack of a preheated 375F deg oven for approximately 30 minutes, or until the loaves sound hollow when removed from the tins and rapped with the knuckles on both top and bottom. Bake directly on the oven rack, without the tins, for a few minutes to firm the crust. Cool the bread on racks before slicing.  
 VARIATIONS: \* Instead of the butter, use 1/3 cup peanut oil or olive oil. Also use oil on the baking tins. \* Use fresh Parmesan or Romano only - a little over a cup - or use a mixture of the two. \* Use sharp shredded Cheddar instead of the Gruyere cheese. \* Bake as one loaf in a 10 X 4-1/2 X 3-inch pan, which will make a thicker, more concentrated loaf and will take slightly longer to bake.

Servings: 2

## Jamocha Cheesecake

---

	Nonstick cooking spray	1/2 cup	Double-strength coffee
15	Cookies	3/4 cup	Skim milk
1	(15 oz.) part-skim ricotta cheese	1 tsp	Vanilla extract
		1 tsp	Rum extract
1/4 cup	European-style unsweetened cocoa powder	1	(8 oz.) nondairy whipped topping
1/4 cup	Sugar		
1	Unflavored gelatin		

### Procedure

---

- 1 Grease 8 inch springform pan with cooking spray. Crush all but 2 cookies; sprinkle 1 tablespoon crumbs over pan bottom. In food processor, blend cheese, cocoa and dash salt. In saucepan, combine sugar, gelatin and coffee; soak 1 minute. Heat over low heat until clear. Off heat, stir in milk, extracts and cheese mixture. Place pan in bowl of ice and water; stir until thickened. Fold in all but 1/2 cup topping; pour into loaf pan. Cover; chill at least 4 hours.
- 2 Remove pan side. Pat remaining cookie crumbs onto cake side. Garnish with reserved topping and cookies. Makes 12 servings, 162 calories each.

Servings: 4

## Jeff's Chocolate Cream Cheese Frosting

---

8 oz	Cream cheese; softened	4 cup	Powdered sugar
4 oz	Butter; softened	2	Cream; or milk
1 cup	Cocoa powder		

### Procedure

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- 1 Cream the cheese and butter in your mixer. Sift or stir 1 cup of the sugar with the cocoa powder and mix into the cheese and butter. Add some cream if the stuff gets too dry. Continue adding sugar, and cream as needed, to a spreadable consistency. Beat well to get all the lumps out.
- 2 The exact measurements for the dry stuff is unimportant. Sometimes (OK, all the time!-), for a more bittersweet flavor, I will add more cocoa powder to taste

Servings: 1

## Jumbo Cream Cheese Peanut Butter Cookie

---

1	Roll Of Refrigerated	1/8	tsp	Salt
	Slice 'n' Bake Cookies	3	Tbs	Margarine Or
3/4	cup			Butter;Softened
4	oz	2	Tbs	Milk
3	Tbs	2	tsp	Vanilla Extract
		1/2	cup	Peanuts; Chopped

### Procedure

---

- 1 Heat the oven to 375 Degrees F. Roll out the cookie dough onto a -inch pizza pan. Bake for 12 to 13 minutes or until golden brown. Let cool until cold to the touch. In a small bowl, combine the peanut butter, cream cheese, sugar, salt, margarine, milk and vanilla. Beat on medium speed, of an electric mixer, until light and fluffy. Spread the mixture on the cookie and sprinkle with the chopped peanuts. Cut into wedges.

Servings: 12

## Kahlua Cheesecakes

---

1	package Refrigerated cookie dough (18-oz)	1	Tbs	All-purpose flour
	; (about half)	1	Tbs	Cornstarch
	Butter	2	Tbs	Coffee-flavored liqueur (such as Kahlua)
1	package Cream cheese; (8-oz) softened	1/2	tsp	Vanilla
3/4	cup Ricotta cheese			Kahlua whipped cream; (see recipe)
2	Eggs			
1/2	cup Granulated sugar			

### Procedure

---

- 1 For garnish (select one): chocolate-covered coffee beans, chocolate mini chips, toffee bits, or a light sprinkle of ground cinnamon, sifted instant coffee granules or unsweetened cocoa powder For easier handling, place cookie dough in freezer for about 10 minutes before cutting.
- 2 Generously butter 12 ramekins (at least 1/2 cup capacity) or small custard cups. Cut 12 slices of cookie dough about 1/8-inch thick; press one slice into the bottom of each ramekin or cup. Arrange cups on a heavy baking sheet and set aside.
- 3 Preheat oven to 325 degrees. In a large mixer bowl, combine cream cheese, ricotta, eggs, sugar, flour, cornstarch, liqueur and vanilla; beat at medium speed until very smooth. Divide evenly among dough-lined cups; bake 20 minutes or until almost set. Cool; refrigerate until serving time. Before serving, top with Kahlua whipped cream and the garnish of your choice.

Servings: 12

Yield: 12 servings.

# Kahlua Milk Chocolate Cheesecake

---

## cheesecake :

- 1 lb Cream cheese; softened
- 1 lb Granulated sugar
- 1 cup Sour cream
- 7 lg Whole eggs
- 1/2 cup Kahlua
- 4 oz Good-quality milk chocolate, such as godiv, m

## crust :

- 3 oz Good-quality milk chocolate
- 3 Tbs Sweet butter
- 1/4 cup Ground hazelnuts
- 1/4 cup Crushed cornflakes

## Procedure

---

- 1 To prepare the cheesecake mixture: In a large mixing bowl with a paddle attachment cream together the cream cheese, sugar, and sour cream, scraping down the sides of the bowl often. In a medium-size bowl combine the eggs and Kahlua, whisking them together. Once the cream cheese mixture is softened and lump free, add the eggs in 3 parts, scraping down the sides of the bowl after each addition. In another medium-size bowl place the melted milk chocolate, then slowly whisk in a little of the cheesecake mixture, whisking constantly to create a smooth mixture. Add the milk chocolate mixture back into the cheesecake mixture and stir until completely blended. To bake the cheesecake: Preheat the oven to 300 F. Butter a round springform pan. Pour the mixture into the teflon pan and place in a water bath (a pan holding the cheesecake pan, filled halfway with water). Bake the cheesecake until the center is solid, about 1 1/2 hours. Remove from the water bath and let the cake cool completely. Then chill in the refrigerator.
- 2 To prepare the hazelnut crust: In a double boiler melt the milk chocolate and butter and stir until completely dissolved. Remove from the heat, and fold in the hazelnuts and cornflakes. Take the cheesecake out of the refrigerator and pour the milk chocolate crust on top. Place back in the refrigerator and allow to set overnight. To serve: When ready to serve, remove the cheesecake from the refrigerator and take it out of the springform pan. Invert the cake onto a large serving plate so the crust is on the bottom and serve

Servings: 10

## Kasespatzle (Spaetzle Cheese Noodles)

---

3	Tbs	Butter Or Margarine	1	tsp	Dry Mustard
3		Onions;Sliced In Small Rings	2	cup	Spaetzle Noodles
3	oz	Emmenthaler Cheese; Grated	2	Tbs	Chives; Chopped

### Procedure

---

- 1 Heat butter in frypan, add onions, and brown lightly. Toss cheese with dry mustard. Add cooked noodles to cooked onions and cheese; mix well. Place mixture in an ovenproof casserole. Bake at 300 degrees F. for 20 to 30 minutes or until hot and bubbly. Sprinkle top with chopped chives before serving.

Servings: 4

## Keebler Easy Elfin Cheesecake (no bake!)

---

1	Graham cracker pie crust	2	tsp	Vanilla	
8	oz	Cream cheese, softened	8	oz	Whipped topping, frozen
1/3	cup	Sugar			Strawberries, fresh(garnish)
1	cup	Sour cream			

### Procedure

---

- 1 Beat cheese until smooth, gradually beat in sugar. blend in sour cream and vanilla. fold in whipped topping, blending well. spoon into crust. chill until set, at least 4 hours. garnish with fresh strawberries for garnish.

Servings: 1

# Key Lime Cheesecake

---

		<b>For the crust:</b>	3		lg Eggs
1 1/2	cup	Fine graham cracker crumbs	3/4	cup	Key lime juice
			1	tsp	Vanilla
2	Tbs	Sugar	1		dr Green food coloring, if Desired
1/4	cup	Unsalted butter, melted and Cooled			Whipped cream for garnish
		<b>For the filling:</b>			Lime slices, quartered for Garnish
1 1/4	lb	Cream cheese, softened			Mint sprigs for garnish
3/4	cup	Sugar			
1	cup	Sour cream			
3	Tbs	All-purpose flour			

## Procedure

---

- 1 Make the crust: In a bowl stir together the crumbs and the sugar and stir the butter in well. Pat the mixture evenly onto the bottom and 1/2 inch up the side of a buttered 10-inch springform pan and bake the crust in the middle of a preheated 375F oven for 8 minutes. Transfer the pan to a rack and let the crust cool.
- 2 In a bowl with an electric mixer, beat together the cream cheese and the sugar until the mixture is smooth; beat in the sour cream, the flour, the eggs, 1 at a time, beating well after each addition, the lime juice, the vanilla, and the food coloring, and beat the mixture until it is smooth. Pour the filling over the crust. Bake the cheesecake in the middle of a preheated 375F oven for 15 minutes, reduce the temperature to 250F, and bake the cheesecake for 50 to 55 minutes more, or until the center is barely set. (The cheesecake will continue to set as it cools.) Let the cheesecake cool on a rack and chill it, covered, overnight.
- 3 Remove the cheesecake from the pan and transfer it to a cake stand. With a pastry bag fitted with a decorative tip, pipe the whipped cream into rosettes on the cheesecake. Garnish the cheesecake with the lime slices and the mint sprigs.

Servings: 1

Yield: 1 Cheesecake

## Key Lime Pie (Cheesecake)

---

- |                             |   |
|-----------------------------|---|
| <b>FOR THE CRUST</b>        | 1/2 cup (1 stick) butter [melted<br>& cooled] |
| 2 cup Graham cracker crumbs |   |
| 2 Tbs Sugar                 |   |

### Procedure

---

- 1 --FOR THE FILLING-- oz Cream cheese [softened] oz Sweetened condensed milk /3 c Key lime juice /8 ts Lime oil (optional but good) c Sour cream
- 2 To prepare the crust... Combine all of the crust ingredients and press into a 9" pie pan or spring form pan. Bake @ 350 for about 20 min. or `til nicely golden brown, then set aside to cool...
- 3 To make the filling... In a medium size bowl, thoroughly mix together the cream cheese and the milk, then blend in the Key lime juice and lime oil (if used)... Beat in the sour cream and mix `til smooth, pour into the prepared crust and refrigerate for at least 2 hours before serving...

Servings: 1

Yield: 1 Pie

## Kolaches - cheese filling

---

1 1/2	cup	Creamed cottage cheese,	1	tsp	Vanilla
		Small curd	1/8	tsp	Salt
1		Egg, beaten	3	tsp	Melted butter
1/2	cup	Sugar			

### Procedure

---

- 1 Drain cottage cheese, press in cheese cloth to remove as much liquid as you can.
- 2 In mixing bowl, combine cheese and remaining ingredients until blended and creamy.

Servings: 36

Yield: 1 1/2 to 2 cups

## Lasagna with Spinach, Wild Mushrooms and Three Cheeses

---

1	lb	Lasagna Noodles	1 1/2	cup	Parmesan Cheese; grated divided
3	Tbs	Olive Oil			
2		Cloves Garlic; finely chopped	2	Tbs	Tomato Paste Salt
3		Shallots; finely chopped			Pepper
3/4	lb	Button Mushrooms; chopped	30	oz	Frozen Chopped Spinach thawed and squeezed dry
1/2	lb	Shiitake Mushrooms; chopped	1 1/2	cup	Ricotta Cheese
			3		lg Eggs; lightly beaten
1/4	cup	Butter	1 1/2	tsp	Dried Basil
1/4	cup	All-Purpose Flour	1/8	tsp	Ground Nutmeg
3	cup	Milk			
1/2	cup	Gorgonzola Cheese; crumbled			

### Procedure

---

- 1 Cook lasagna noodles according to package instructions; set aside. Place oil in large, heavy skillet over medium heat. Add garlic and shallots; cook, about 5 minutes, until soft. Add mushrooms; cook until liquid is evaporated, about 10 minutes. With slotted spoon, transfer to a large bowl and reserve.
- 2 Melt butter in skillet, blend in flour and cook for 2 minutes, stirring constantly. Gradually whisk in milk; bring to a simmer. Cook, stirring, until sauce thickens, about 5 minutes. Stir in Gorgonzola, 1/2 cup Parmesan cheese and the tomato paste. Continue cooking and stirring until the cheese is melted. Stir half the mushroom mixture into sauce. Add salt and pepper to taste. Remove from heat and reserve.
- 3 In a large mixing bowl, combine spinach, ricotta, 3/4 cup Parmesan cheese, eggs, basil, nutmeg, salt and pepper to taste with remaining mushroom mixture; stir to blend. Preheat oven to 375F. Spread a thin layer of sauce on bottom of a 2 quart casserole or deep baking dish. Place layer of noodles over sauce. Spoon layer of spinach/mushroom filling over noodles and top with sauce. Repeat layers, ending with noodles and a thin layer of sauce. Sprinkle remaining 1/4 cup Parmesan cheese over top. Bake 35-40 minutes or until browned and bubbly.

4

Servings: 8                      Lasagna with Spinach, Wild Mushrooms and Three Cheeses

# Lattice Cherry Cheesecake

---

1	package (20 oz) Cookie Mix	1/4	tsp	Almond Extract
	*	3		Large Eggs
16	oz			Cream Cheese, Softened
1	cup	21	oz	(1 cn) Cherry Pie Filling
				Sour Cream
3/4	cup			Sugar

## Procedure

---

- \* Cookie mix should be refrigerated Sugar Cookie dough from the dairy case. Freeze cookie dough 1 hour. Slice into 1/8-inch slices. Arrange slices, slightly overlapping, on bottom and sides of greased 9-inch springform pan. With floured fingers, seal edges to form crust. Combine cream cheese, sour cream, sugar and extract, mixing at medium speed on electric mixer, until well blended. Add eggs, one at a time, mixing well after each addition. Reserve 1/4 cup batter and chill. Pour remaining batter over crust. Bake at 350 degrees F., 1 hour and 10 minutes Increase oven temperature to 450 degrees F. Spoon pie filling over cheese- cake. Spoon reserved batter over pie filling forming a lattice design. Bake at 450 degrees F., 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. VARIATION: Substitute 13 x 9-inch baking pan for 9-inch springform pan. Prepare as directed except for baking. Bake at 350 degrees F., 45 minutes. Increase oven temperature to 450 degrees F. Continue as directed.

Servings: 10

## Leeks with Cheese

---

- |   |                           |       |                     |
|---|---------------------------|-------|---------------------|
| 1 | Large bunch leeks         | 2 Tbs | Butter or margarine |
| 1 | tsp Chopped caraway seeds |       | Salt to taste       |
| 4 | Tbs Grated cheese         |       |                     |

### Procedure

---

- 1 Cook leeks by boiling in salted water covered for about 12-20 minutes, until tender; drain. Cut into desired shape to fit into shallow baking dish. Grease baking dish, fill with leeks, sprinkle with salt, caraway seeds and cheese. Melt butter or margarine and pour over. Place under moderate broiler until cheese is melted and vegetable is thoroughly hot, about 10 to 15 minutes.

Servings: 4

## Lemon Cheese Chiffon

---

- |     |                                 |                |                        |
|-----|---------------------------------|----------------|------------------------|
| 1   | package Lemon flavor<br>gelatin | 1 cup          | Ice cubes              |
|     |                                 | 3 oz           | Cream cheese, softened |
| 1   | Tbs                             | Sugar          |                        |
| 3/4 | cup                             | Water, boiling |                        |

### Procedure

---

- 1 ---TOPPINGS--- Pie filling, canned Fruit, fresh Fruit, canned, drained
- 2 Combine gelatin, sugar and boiling water in blender container. cover and blend at low speed until gelatin is dissolved. about 1 minute. add ice and STIR until partially melted. add cheese. cover and blend at high speed until smooth, about 1 minute. pour into individual glassses or a serving bowl. chill until set, about 30 minutes. top with one or more of the toppings if desired.
- 3 makes 2 1/2 cups.

Servings: 5

# Lemon Cheesecake Bars

---

----crust----			3		Egg whites; whipped
1 1/2	cup	Unbleached flour	1/3	cup	Lemon juice; at room temperature
2/3	cup	Powdered sugar; sifted	1/2	tsp	Vanilla
1/4	tsp	Salt	----glaze----		
3/4	cup	Margarine; cold	2 1/2	cup	Powdered sugar; sifted
----filling----			1/2	tsp	Vanilla
1		package Fat-free cream cheese; (8 oz) softened	1	Tbs	Skim milk; at room temperature
2/3	cup	Granulated sugar	4	Tbs	Lemon juice; at room temperature

---

## Procedure

- 1 Preparation Time: 0:15 Preheat oven at 350. Prepare a 9 x 13 pan with cooking spray and flour. In a mixing bowl, combine flour, 2/3 cup powdered sugar, and salt. Use a pastry blender to cut in margarine until mixture resembles coarse crumbs. Press firmly over bottom of prepared pan. Bake 15 minutes. Cool 10 minutes before topping with cheese mixture. To prepare filling, combine cream cheese, 2/3 granulated sugar, egg whites, milk, lemon juice and vanilla in another mixing bowl. Pour over baked crust. Bake for 22 to 28 minutes or until firm. Meanwhile, to prepare glaze, combine 2 1/2 cups powdered sugar, vanilla, and milk. Add enough lemon juice to make a thick smooth glaze. Pour glaze over cheesecake base; smooth surface. Cover and refrigerate overnight before cutting.

Servings: 24

## Lemon Cream Cheese Pie

---

3	oz	Pudding mix, lemon(not inst)	1	Pie shell (9"); baked
				Whipped cream; opt.
3	oz	Cream cheese		Cinnamon, ground; opt.
1/4	cup	Sugar		

### Procedure

---

- 1 Prepare pie filling, but where package directions call for whole eggs, use only egg yolks, reserving the whites. Remove from heat and add cream cheese, beating well. Beat egg whites until stiff; gradually add sugar and beat until stiff peaks form. Fold into lemon mixture. Spoon into baked pie shell and chill until cool. Put whipped cream and a dash of cinnamon on each serving, if desired.

Servings: 19

# Lemon Curd Cheesecake

---

Filling:			Lemon curd:		
16	oz	Cream cheese	4		Eggs
1	cup	Sugar	4 1/2	oz	Sugar
3		Eggs			Juice from 2.5 lemons
		Lemon juice from 2 lemons	4	Tbs	Unsalted butter
					Crust: *
1 1/2	tsp	Real vanilla			
1/4	tsp	Salt			
3	cup	Sour cream			

## Procedure

---

- 1 Cheesecake base: Cream the sugar and cream cheese until sugar dissolves and mixture is light and creamy. Add in the eggs one at a time until incorporated. Add in lemon juice, vanilla, salt and sour cream. Chill base. Make cheesecake crust with melted butter and leftover muffins, graham cracker crumbs, etc. Place chilled mixture in a spring-form pan and place in a 275 degree oven for one hour and 15 minutes. Turn off oven and leave cheesecake inside for an additional 30 minutes to set. Remove and chill. Top with lemon curd. Lemon Curd: Whip sugar and eggs together over low heat in a small saucepan . . . be sure to not let the mixture curdle. Add lemon juice and butter and continue to mix over low heat until mixture firms . . . chill and use for topping of cheesecake. \* Crust: Use old muffin scraps . . . we like to use lemon poppy seed muffins from the day before . . . mix with some melted butter and line the bottom of the spring form or round cake pan.

Servings: 1

## Lemon Delight Cheesecake

---

1 1/2	cup	Graham Cracker Crumbs	1/3	cup	Lemon Juice
1/4	cup	Sugar	3		Large Eggs, Separated
1/2	cup	Margarine, Melted	1/2	cup	Sugar
1		Env. Unflavored Gelatin	1	tsp	Grated Lemon Peel
1/3	cup	Cold Water	16	oz	Cream Cheese, Softened*

### Procedure

---

- 1 \* Or use 2 8-oz containers of Philly soft cream cheese. Combine crumbs, sugar and margarine; reserve 1/2 cup. Press remaining onto bottom of 9-inch springform pan. Soften gelatine in water, stir over low heat until dissolved. Add juice, egg yolks, 1/4 cup sugar, and peel; cook, stirring constantly, over medium heat, 5 minutes. Gradually add to cream cheese, mixing at medium speed on electric mixer until well blended. Beat egg whites, until foamy; gradually add remaining sugar beating until stiff peaks form. Fold into cream cheese mixture; pour over crust. Top with reserved crumbs; chill until firm.

Servings: 10

## Lemon, Honey & Walnut Cheese

---

16	oz	Lowfat cottage cheese	1/4	tsp	Ground cloves
1/3	cup	Honey	1/2	cup	Toasted & finely chopped
2	Tbs	Fresh lemon juice			Walnuts
1	Tbs	Grated lemon zest			

### Procedure

---

- 1 In a medium bowl and using a wire whisk, beat together the cottage cheese, honey, lemon juice, zest, and cloves. Stir in the walnuts. Transfer to a container with a tight-fitting lid. Chill at least 1 hour before serving. The cheese keeps for at least one week in the refrigerator.

Servings: 1

Yield: 2 Cups

## Lemon-Cream Cheese Pound Cake

---

CAKE			1	tsp	Lemon extract
3	cup	Sugar	1/2	tsp	Orange extract
1 1/4	cup	Butter or margarine;softened	1/8	tsp	Salt
			6		Eggs
8	oz	Cream cheese; softened	2 3/4	cup	Flour *
1	Tbs	Lemon juice			
2	tsp	Vanilla			

### Procedure

---

- 1 -LEMON GLAZE- c Powdered sugar tb Butter or margarine;softened ts  
Lemon peel; grated tb Lemon juice (2-3 T)
- 2 \* (or 3 cups Softasilk cake flour) Heat oven to 325-degrees. Grease and flour  
tube pan, 10x4 inches, or 12-cup bundt cake pan. Beat sugar, margarine and  
cream cheese in large bowl until fluffy. Beat in lemon juice, vanilla, lemon  
extract, orange extract and salt. Add eggs, one at a time, beating after each  
addition. Add flour; beat until smooth. Spread in pan. Bake about 1-1/2 hours  
or until golden brown and toothpick inserted in center comes out clean. Cool  
10 minutes; remove from pan. Cool completely. Spread Lemon Glaze over  
cake, allowing some to drizzle down side. GLAZE: Mix all ingredients until  
smooth.

Servings: 16

## Light and Easy Chocolate Cheese Filled Angel Cake

---

10		White angel food cake	1	cup	Yogurt cheese
1/3	cup	Sugar	1 1/2	tsp	Vanilla extract; divided
3	Tbs	Dutch process cocoa	1		Dry whipped topping mix (1.3 oz.)
2	Tbs	Hot water	1/2	cup	Cold skim milk

### Procedure

---

- 1 This lighter chocolate dessert has a bonus because it is also easy to prepare. Plan to make this recipe one day ahead to let the yogurt "drain" in your refrigerator.
- 2 Prepare yogurt cheese. Cut angel food cake into 3 horizontal layers. In small bowl, stir together sugar, cocoa and hot water until smooth; stir in 1 teaspoon vanilla. Stir in yogurt cheese until well blended. Prepare whipped topping mix as directed on package, using 1/2 cup milk and remaining 1/2 teaspoon vanilla; fold into cocoa mixture. Spread cocoa mixture between layers and on top and sides of cake. Cover and refrigerate. Serves 8. Calories: 141, Fat: 2 grams per serving.

Servings: 8

## Light Lemon Cheesecake with Strawberries

---

1/4	cup	Grape nuts cereal	1/4	tsp	Salt
1 1/4	cup	Plus 3 1/2 tablespoons granulated Sugar; divided	16	oz	Low-fat lemon yogurt
			1/2	cup	All-purpose flour
12	oz	Reduced-fat cream cheese softened	1	pint	Strawberries; hulled and halved (if large)
2		lg Eggs; separated			
1	tsp	Vanilla			

### Procedure

---

- 1 Preheat oven to 300 degrees. Coat a 9-inch springform pan with nonstick cooking spray or lightly brush with vegetable oil.
- 2 In a food processor, combine cereal and 1 1/2 tablespoons sugar. Process until fine crumbs form. Place crumb mixture in prepared pan; tilt and rotate the pan to coat the bottom and sides with crumbs. Tap the pan on the counter so that the crumbs are evenly distributed. Set aside.
- 3 In a large mixing bowl, beat cream cheese with an electric mixer until smooth. Add 1 1/4 cups sugar, egg yolks, vanilla and salt. Beat until smooth. With mixer at low speed, gradually add yogurt and flour, beating until smooth. (Alternately, you can blend all ingredients in a food processor.) In a large clean mixing bowl and with clean beaters, beat egg whites until soft peaks form. Gradually add remaining 2 tablespoons sugar, whipping until stiff but not dry peaks form. With a rubber spatula, fold the beaten whites into the cream cheese mixture.
- 4 Turn batter into prepared pan. Bake for 50 to 60 minutes or until the cheesecake is puffed and the top is pale golden and dry to the touch. Turn off the oven and leave the cheesecake inside with the door closed for 30 minutes. Remove the cheesecake from the oven and let cool completely on a wire rack. Remove the springform pan sides. Refrigerate, loosely covered with plastic wrap, for at least 4 hours or up to 2 days.
- 5 Shortly before serving, arrange strawberries over the cheesecake.

Servings: 8

Yield: 8 servings.

# Lime Cheesecake

---

	2	Tbs	Sugar
<b>CRUST:</b>	1/4	cup	Butter; or margarine; melted
1 1/4	cup	Graham Cracker Crumbs	

## Procedure

---

- 1 -----FILLING----- ts Lime Rind; grated oz Cream Cheese; SOFTENED /4 c Sugar Eggs tb Lime rind; grated /4 c Key Lime Juice ts Vanilla Extract c Sour Cream tb Sugar Fresh Strawberries; optional Lime slices; Optional
- 2 Combine crust ingredients and stir well. Press crumb mixture evenly over bottom and up sides of a 9-inch springform pan. Bake at 350 degrees for 5 to 6 minutes. Let cool. Beat cream cheese until light and fluffy; gradually add 3/4 cup sugar; beating well. Add eggs, one at a time, beating well after each addition. Stir in lime rind, juice and vanilla. Pour mixture into prepared pan. Bake at 375 degrees for 45 minutes, or until set. Combine sour cream and 3 tablespoons sugar; stir well and spread evenly over cheesecake. Bake at 500 degrees for 5 minutes. Let cool to room temperature on a wire rack; chill at least 8 hours. To serve, carefully remove sides of springform pan. If desired, garnish with strawberries and lime slices. Yield: one 9-inch cheesecake. Recipe from Southern Living advertisement.

Servings: 10

## Lime Delicious Cheesecake

---

1 1/4	cup	Zwieback Toast Crumbs	3		Large Eggs, Separated
2	Tbs	Sugar	1/2	cup	Sugar
1/3	cup	Margarine, Melted	1 1/2	tsp	Grated Lime Peel
1		Env. Unflavored Gelatin	16	oz	Light Neufchatel Cheese, Soft
1/4	cup	Cold Water			
1/4	cup	Lime Juice	2	cup	Thawed Whipped Topping

### Procedure

---

- 1 Combine crumbs, sugar and margarine; press onto bottom of 9-inch spring-form pan. Bake at 325 degrees F., 10 minutes. Cool. Soften gelatin in water, stir over low heat until dissolved. Add juice, egg yolks, 1/4 c sugar and peel; cook, stirring constantly, over medium heat 5 minutes. Cool. Gradually add gelatin mixture to the softened Light Neufchatel cheese, mixing at medium speed on electric mixer, until well blended. Stir in a few drops of green food coloring, if desired. Beat egg whites until foamy; gradually add remaining sugar, beating until stiff peaks form. Fold egg whites and whipped topping into neufchatel cheese mixture, pour over crust. Chill until firm. Garnish with additional lime peel, if desired.

Servings: 10

# Little Phyllo Cheesecakes

8	Frozen phyllo pastry; thawed	1 1/2	tsp	Orange rind; grated
		1	Tbs	Orange juice
1/2 cup	Butter or margarine; melted	1/2	cup	Orange marmalade
3	package Cream cheese (3-oz) softened	2	tsp	Orange juice
1/2 cup	Powdered sugar; sifted			

## Procedure

- 1 Preparation Time: 0:45 Place one sheet of phyllo on a damp towel (keep remaining phyllo covered). Lightly brush phyllo with melted butter. Layer 3 more sheets phyllo on first sheet, brushing each sheet with butter. Repeat to make another stack of 4 sheets phyllo. Cut each stack of phyllo into 3-inch squares using kitchen shears. Brush miniature muffin cups with melted butter. Place one square of layered phyllo into each muffin cup, pressing gently in center to form a pastry shell. Bake at 350 degrees for 8 to 10 minutes or until golden.
- 2 Gently remove from pan, and let cool on wire racks. Combine cream cheese, powdered sugar, orange rind, and 1 tablespoon orange juice in a small mixing bowl; beat at high speed of an electric mixer until blended and smooth. Spoon 1-1/2 teaspoons cream cheese mixture into each pastry shell. Combine orange marmalade and 2 teaspoons orange juice; top each cheesecake with 1/2 teaspoon orange marmalade mixture.

Servings: 20

Yield: 40 pastries.

## Loren's Cheesecake

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<b>Crust:</b>			2	Tbs	Lemon juice
1 1/2	cup	(20) graham crackers,	3/4	cup	Sugar
		Crushed	1	tsp	Vanilla
1/4	cup	Butter	<b>Topping:</b>		
1/4	cup	Sugar	1/2	cup	Powdered sugar
<b>Filling:</b>			1/2	pinch	Sour cream
3		8-oz pkgs. cream cheese	1	tsp	Vanilla
2		lg Eggs (3 small)			

### Procedure

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- 1 Use spring form pan. Mix graham crackers (crushed), butter and sugar for crust mixture and bake for 8 minutes at 350 degrees F; cool for minutes. Combine filling ingredients and mix together with electric mixer until fluffy. Pour into crust (cooled) and bake for minutes at 350 degrees F. Cool for 30 minutes. Combine all topping ingredients and beat until fluffy. Pour over cheesecake (cooled) and bake an additiona 10 minutes at 350 degrees F. Refrigerate several hours or overnight.

Servings: 10

## Low cal cheesecake

---

2	Envelopes plain gelatin	3	cup	Creamed cottage cheese
6	Tbs Sugar	1	Tbs	Lemon juice
1/4	tsp Salt	1	tsp	Vanilla
3	Eggs, separated	6	Tbs	Sugar
1 1/2	cup Skim milk	1/3	cup	Graham cracker crumbs
1	tsp Grated lemon rind			

### Procedure

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- 1 Mix together gelatine, 6 TBSP sugar, and salt in top of double boiler. Beat together egg yolks and milk; add to gelatin mixture. Place over boiling water and cook, stirring constantly until gelatine is dissolved and mixture thickens slightly (6 min app.) Remove from heat and stir in lemon rind. Chill to unbeaten egg white consistency. While mixture is chilling, beat cottage cheese on high speed of electric mixer for 3 minutes (or press through sieve, or use food processor). Stir in lemon juice and vanilla. Fold in gelatine mixture. Beat egg whites until stiff, but not dry. Gradually add 6 TBSP sugar, and beat until very stiff. Fold gently into gelatine mixture. Turn into an 8 inch springform pan and sprinkle top with crumbs. Chill until firm. 10-12 servings of approximately 125 calories per serving.

Servings: 10

## Low Cal Marbled Chocolate Cheesecake

---

2/3	cup	Skim milk	12	oz	Low fat cottage cheese
1/4	cup	Skim milk	3	Tbs	Unsweetened cocoa
1		Envelope unflavoured gelatin			-----chocolate crumb crust, , -
6	Tbs	Sugar	1/2	cup	Vanilla wafer crumbs
2		Eggs, separated; room temp.	1	Tbs	Unsweetened cocoa
2	tsp	Vanilla extract	1 1/2	Tbs	Butter or marg. melted

### Procedure

---

- 1 In small saucepan over medium high heat, bring 2/3 cup milk to a boil; set Gradually add remaining 2 T sugar; beat until stiff peaks form. Fold beaten Spoon large dollops of vanilla mixture over chocolate; with knife or spatul

Servings: 10

## Low Cal Pumpkin Cheese Pie

---

1	Recipe unbaked pie shell (recipe follows)	1 1/2	cup	Unsweetened pumpkin puree
8 oz	Cream cheese softened	1	cup	Evaporated skim milk
2 Tbs	Granulated sugar replacement	2		Eggs
1 tsp	Vanilla extract	2	Tbs	Granulated suagr replacement
1	Egg	1	tsp	Cinnamon
		1/4	tsp	Ea ground nutmeg & ginger

### Procedure

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- 1 Combine the softened cream cheese, 2 T replacement (I use granulated fructose) vanilla and 1 egg in a bowl. stir well. Spread into bottom of the pie shell. Combine the pumpkin, milk and remaining ingredients in a mixing bowl or workbowl of processor. Beat or process until well blended. Careful pour mixture over prepared shell. Bake in a 350^ oven for 65-70 minute or until a tester comes out clean. Calories per 1/8 pie: 173 for the filling 120 for shell total, 293 diabetic exchanges: for the shell 1 bread 1 fat for the filling: 1 high-fat meat, 1 fat, 1/2 fruit

Servings: 8

## Low Fat Raspberry Cheesecake

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	Crust, , -	7 oz	Marshmallow cream
1 cup	Flour, all-purpose	8 oz	Cool whip Lite, thawed
1 cup	Brown sugar, firmly packed	1 pint	Fresh raspberries
1 cup	Margarine, imitation		Glaze, , -
1 cup	Walnuts, finely chopped	1 cup	Sugar
	Filling, , -	1 cup	Cornstarch
8 oz	Light cream cheese ,	2 cup	Water
	Softened	3 oz	Sugar-free raspberry gelatin
1 tsp	Vanilla		

### Procedure

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- 1 Heat oven to 325 degrees. Lightly spoon flour into measuring cup; level off. In large bowl, combine flour and brown sugar; mix well. Using fork or pastry blender, cut in margarine until coarse crumbs form. Stir in walnuts. Lightly press mixture in ungreased 15x10x1-inch baking pan. Bake at 325 degrees for 10 to 15 minutes or until light golden brown. Cool.
- 2 In large bowl, beat cream cheese and vanilla until light and fluffy. Add marshmallow creme; beat just until combined. Fold in whipped topping. Refrigerate about one hour or until firm.
- 3 Sprinkle raspberries over top of cheese mixture. In medium saucepan combine sugar, cornstarch and water; mix well. Cook and stir over medium heat until mixture thickens and becomes clear. Remove from heat; stir in gelatin until dissolved. Cool glaze 20 to 30 minutes or until lukewarm. Carefully spoon glaze over raspberries. Refrigerate about one hour until firm. Cut into squares. Store in refrigerator. Makes 25 servings.
- 4 Nutrient data per serving: 259 calories; 3 g protein; g carbohydrates; 10 g fat; 8 mg cholesterol; 136 mg sodium.

Servings: 15

## Low-Cal Pineapple Cheese Pie

---

1	lb	Lowfat cottage cheese	1	package Gelatin powder, unsweetened
2		Egg whites		
1	tsp	Lemon juice	3/4 cup	Crushed pineapple in juice --- drained
6		package Sweet 'n low sweetener		Cinnamon
1	tsp	Vanilla	1/4 cup	Wheat germ; or crushed cereal
1/4	cup	Pineapple juice		

### Procedure

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- 1 Recipe by: My files Blend cheese, egg whites, Sweet and Low, lemon juice and vanilla in food processor. Dissolve geletin in pineapple juice, Blend into cheese mixture. Stir in pineapple and cinnamon.
- 2 Spray 9" pie plate with Pam. Sprinkler wheat germ over. Pour in cheese mixture, Bake 30 min. at 350. Let cool before cutting,

Servings: 6

## Low-Fat Chocolate Raspberry Cheesecake

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24	Plain chocolate wafer	1	tsp	Pure vanilla extract
	Cookies (half of a 9 ounce Box)	3	Tbs	Sugar-free seedless black Raspberry preserves
	Nonfat cooking spray	1/2	cup	Fat free egg substitutes
2	(8 ounce) packages fat-free Cream cheese	1		(16 ounce) container Fat-free sour cream
1	cup Sugar	1/4	tsp	Salt
1	cup Cocoa			

### Procedure

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- 1 For Fruit Topping:
- 2 (10 ounce) box sweetened frozen raspberries, thawed Tablespoons cornstarch
- 3 In a food processor or blender, grind the plain chocolate wafers into fine crumbs. Generously coat a 7/2 inch or 9 inch springform pan with nonstick cooking spray. Pour the crumbs into the pan and tilt to coat the bottom and the sides evenly. Set aside.
- 4 Preheat oven to 350°F. With an electric mixer, beat the fat-free cream cheese until soft. Add the sugar, cocoa, vanilla extract and raspberry preserves and continue beating until the ingredients are incorporated. Add the egg substitutes, fat free sour cream and salt and continue beating until no lumps remain and mixture is smooth and liquid. You may have to beat the mixture for several minutes to reach this consistency.
- 5 Pour the batter into the prepared pan. Place in oven and immediately reduce oven temperature to 300 degrees. Bake for one hour, or until center is set and firm to the touch. Turn off oven and allow cheesecake to stay in cooling oven for one hour longer. Remove and cool completely. Refrigerate overnight before serving.
- 6 To make the raspberry sauce, puree the raspberries in a food processor or blender. Strain the pulp through a tea strainer, pressing to remove all the seeds. Discard seeds. Place the cornstarch in a saucepan and stir in the raspberry juice. Bring to a boil, stirring constantly until thickened. Remove from heat immediately to prevent lumps from forming. Cool and chill. Serve one tablespoon of sauce on top of each slice of cheesecake.
- 7 Cake can also be frozen for two to three weeks before serving. To serve, thaw for 2 days in the refrigerator, then allow to come to room temperature before slicing.
- 8 Makes 10 servings

Low-Fat Chocolate Raspberry Cheesecake

9 Per serving, including raspberry sauce:

10 Calories 254 Fat 3.7 grams Cholesterol 11.3 milligrams Sodium 405  
milligrams

11 - Genie

Servings: 1

## Lox and Cream Cheese Cheesecake

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### Procedure

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- 1 -----CRUST----- c Bread Crumbs; (I like using -Jewish Rye Bread) /3 c Butter; melted tb Parmesan cheese; grated
- 2 -----FILLING----- tb Sweet butter c Onion; finely chopped oz Cream cheese; softened Eggs; beaten /3 c Whipping cream /2 lb Lox; chopped White pepper, -salt to taste (optional)
- 3 -----TOPPING----- oz Softened cream cheese oz Sour cream tb Fresh chives; minced tb Fresh dill weed; minced /4 lb Lox; chopped
- 4 CRUST: Spray the bottom and insides of a 9" springform pan with Pam. Cover the outsides and bottom of pan with 2 tight layers of foil. Mix the crust mixture together, pour into pan, and press on bottom and up sides. Set aside.
- 5 FILLING: Melt butter in a skillet. Add onions, and saute until tender. Set aside. Using electric mixer, beat cream cheese, eggs, and cream until well-blended. Fold in lox and onion mixture, and seasonings. Pour batter into prepared pan. Place cheesecake in large baking pan. Add enough boiling water to large pan to come up to the top of the crust. Bake in a pre-heated degree oven until firm--about 1 hour 40 min. Remove cheesecake from bath. Turn oven off. Return cheesecake to >> oven and let stand one hour. Remove from oven--let cool on rack for two hours.
- 6 TOPPING: Using electric mixer, mix cheese and sour cream together until blended. Stir in herbs. Sprinkle lox over cheesecake. Pour herb mixture carefully over the lox. Refrigerate. >>> Prior to serving, remove foil. Loosen sides of crust. Place pan on serving platter (I used a pedestal cake platter), and remove sides. Decorate. (I've scattered some minced red onion, parsley, and twists of lemon peel on top)
- 7 Hi! I've had lots of requests for the lox and cream-cheese cheesecake. Sorry it's taken me a few days to get back to this. Enjoy!

Servings: 12

## Macaroni and Cheese

---

1	lb	Ziti pasta; cooked/drained rinsed	3	Tbs	All-purpose flour
			3	cup	Milk
4	Tbs	Butter	1/2	tsp	Salt
1/2	cup	Fine dry bread crumbs	1/2	tsp	Pepper
10	oz	Extra-sharp Cheddar cheese shredded (2 1/2 cups)			
3/4	cup	Parmesan cheese; grated 3oz			

### Procedure

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- 1 Preheat oven to 400F. Grease 13x9 baking dish. Place ziti in large bowl.
- 2 In medium saucepan, over medium heat, melt butter. Pour 1 Tablespoon into small bowl; add bread crumbs, 1/2 cup cheddar, and 1/4 cup parmesan. mix.
- 3 Whisk flour into butter in pan. Cook 1 minute, whisking. Whisk in milk gradually. Heat to boiling, whisking occasionally. Simmer 2 minutes. Add remaining cheeses, the salt and pepper. Add to pasta; toss. Place in prepared dish; top with crumb mixture. Bake 25 minutes, until browned and bubbly.

Servings: 8

## Macaroni and Cheese with Tuna

---

1	package Elbow macaroni(7oz)	2	Tbs Butter or margarine
		1	Tbs Flour
1	cup Digonally sliced celery	1/2	tsp Salt
1/2	cup Pimiento-stuffed olives	1/4	tsp Ground pepper
1	cn Tuna,drained(9 1/2oz)	1	cup Dairy sour cream
2	Tbs Grated onion	1	cup Dry white wine
2	tsp Salt	1	Tbs Butter or margarine
1/4	tsp Ground pepper		
3	cup Shredded American cheese		

### Procedure

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- 1 Cook macaroni as directed on package; drain and rinse. Stir celery and olives into macaroni. Heat oven to 375'. Place half of the macaroni mixture in ungreased baking dish, 13 1/2x8 3/4x1 3/4 inches. Mix tuna, onion, 1 teaspoon salt, 1/4 teaspoon pepper and the cheese. Sprinkle macaroni mixture with half of the tuna mixture; repeat.
- 2 Melt 2 tablespoons butter in 2-quart saucepan over low heat; stir in flour, 1/2 teaspoon salt and 1/4 teaspoon pepper. Cook over low heat, stirring constantly, until mixture is smooth and bubbly. Remove from heat. Stir in sour cream and wine. Heat to boiling, stirring constantly. Pour over tuna mixture; dot with 1 tablespoon butter. Cover with aluminum foil and bake 30 minutes. Uncover; bake until golden, about 15 minutes.

Servings: 10

## Macaroni and Cheese with Vegetables

---

8	oz	Pasta (bow-ties or ribbed)	1	tsp	Basil
3	Tbs	Margarine, divided	1/4	tsp	Paprika
1	Tbs	Unbleached Flour	1/4	tsp	Black Pepper
1/2	cup	Vegetable stock	2	cup	Broccoli florets
3/4	cup	Milk	1		x Med sweet red pepper, chopped
1/2	cup	Grated Cheddar cheese (2 oz)	1	cup	Sliced Mushrooms (3 oz)
1/2	cup	Grated Parmesan cheese (2 oz)	2		x Scallions, sliced
1	Tbs	Chopped fresh parsley			

### Procedure

---

- 1 Bring a large pot of water to boil; cook pasta until al dente. While pasta is cooking, in med saucepan, melt 2 T of the margarine. Remove from heat; add flour and stir until blended in. Whisk in stock and milk, stirring over med heat until mixture comes to a boil and thickens. Reduce heat to low. Stir in cheeses and seasonings. Continue stirring until cheese is melted. Remove from heat and set aside. In a large skillet, melt remaining 1 T margarine. Add remaining ingredients. Cook vegetables, stirring constantly, for about 5 minutes, until tender/crisp. Reduce heat to low. When noodles are done, drain well. Toss with vegetables; stir in cheese sauce. Garnish with scallion curls.

Servings: 6

## Manicotti with Four Cheeses

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1	Onion,large,minced	12	Manicotti shells
1	lb Mushrooms,sliced	1	lb Ricotta
1/2	cup Butter or margarine	4	oz Mozzarella cheese,diced
1/2	cup Flour	1/2	cup Romano cheese,grated
4	cup Milk	1/4	cup Walnuts,finely chopped
1 1/2	cup Parmesan cheese,grated	1/4	cup Parsley,chopped
	Salt to taste	3	Eggs
	Pepper to taste	1	dash Nutmeg

### Procedure

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- 1 Saute onion and mushrooms in butter 5 minutes; stir in flour. 2. Gradually stir in milk; stir over low heat until sauce bubbles and thickens. 3. Stir in 1 cup Parmesan cheese and salt and pepper to taste; set aside. 4. Cook manicotti shells according to package directions; drain and cover with cold water. 5. Mix together ricotta, mozzarella, Romano and remaining Parmesan cheese; add walnuts, parsley and eggs. 6. Season to taste with salt, pepper and nutmeg. 7. Drain manicotti shells; stuff with cheese mixture. 8. Place shells side by side in a greased shallow baking pan; spoon sauce over all. Bake in preheated 400°F. oven 20 to 25 minutes, or until bubbly and golden.

Servings: 6

# Marble Cheesecake

---

		====graham cracker	2	tsp	Vanilla
		crust====	3	Tbs	Flour
1	cup	Graham cracker crumbs	3		Eggs
1/4	cup	Butter; real butter	1/4	cup	cocoa
2	Tbs	Sugar	1/4	cup	Sugar
		=== for cheesecake ===	1	Tbs	Vegetable oil
24	oz	Cream cheese; (3-8oz	1/2	tsp	Vanilla
		pkg),so			
1/2	cup	Sour cream			

## Procedure

---

- 1 Recipe by: cookbook, old I ran across this recipe in an old chocolate CB.
- 2 Prepare Graham crust and set aside. Combine cream cheese, 3/4 cup sugar, the sour cream and 2 tsp vanilla in a large mixer bowl. Beat on medium speed until smooth. Add flour, 1 TBS at a time, blending well. Add eggs and beat well. Combine cocoa and a 1/4 cup sugar in a small bowl and add oil, 1/2 tsp vanilla and 1 1/2 cups of the cream cheese mixture, and mix until well blended. Spoon plain and chocolate mixtures alternately into prepared crust, ending with dollops of chocolate on top. Gently swirl with knife for a pretty marbled effect. Bake at 450°F for 10 minutes WITHOUT opening oven door, decrease temperature to 250°F and continue to bake for 30 minutes. DO NOT OPEN OVEN DOOR. Turn oven off and let cheesecake remain in oven for 30 minutes more., NOW YOU CAN OPEN THE DOOR and remove from the oven. Loosen cake from side of pan. Cool completely and then chill thoroughly.
- 3 For Crust: Combine crumbs, sugar and melted butter. Press mixture onto bottom and 1/2 inch up the sides of a 9" springform pan. Bake at \*F for 8-10 minutes. Cool thoroughly.

Servings: 6

## Marble Cheesecake/'s

---

24	oz	Cream cheese; softened	1/4	cup	cocoa
1	cup	Sugar; divided	1	Tbs	Vegetable oil
1/2	cup	Dairy sour cream	<b>Chocolate crumb crust:</b>		
2 1/2	tsp	Vanilla extract; divided	= (recipe follows)		
3	Tbs	All-purpose flour			
3		Eggs			

### Procedure

---

- 1 Prepare Chocolate Crumb Crust. Heat oven to 450 degrees Fahrenheit. In large mixer bowl, beat cream cheese, 3/4 cup sugar, sour cream and 2 teaspoons vanilla until smooth. Gradually add flour, blending well. Add eggs, one at a time, beating well after each addition; set aside. Stir together cocoa and remaining 1/4 cup sugar. Add oil, remaining 1/2 teaspoon vanilla and 1-1/2 cups of cream cheese mixture; blend well. Spoon plain and chocolate batters alternately over prepared Chocolate Crumb Crust, ending with spoonfuls of chocolate on top; gently swirl with spatula or knife for marbled effect. Bake 10 minutes. Reduce oven temperature to 250 degrees Fahrenheit; continue baking 30 minutes. Turn off oven; leave cheesecake in oven minutes without opening door. Remove from oven. Loosen cheesecake from side of pan; cool to room temperature. Refrigerate several hours or overnight; remove side of pan. Cover; refrigerate leftover cheesecake. 10 to 12 servings.
- 2 Chocolate Crumb Crust: Heat oven to 350 degrees Fahrenheit. In bowl, stir together -1/4 cups vanilla wafer crumbs (about 40 wafers), 1/3 cup powdered sugar and 1/3 cup Cocoa; blend in 1/4 cup (1/2 stick) butter or margarine, melted. Press mixture onto bottom and 1/2 inch up side of 9-inch springform pan. Bake 8 minutes; cool completely. 9-inch springform pan. Bake 8 minutes; cool.

Servings: 1

## Marbled Cheesecake - Cooking Light

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4		Chocolate wafer cookies crushed 1/4 cup crumbs			<b>Dark chocolate sauce:</b>
			2	tsp	Cornstarch
24	oz	Cottage cheese, lowfat	1/4	cup	Water
16	oz	Light cream cheese	1/2	cup	Light corn syrup
1 1/4	cup	Sugar; divided	1/4	cup	Unsweetened cocoa powder
2		Eggs	2	Tbs	Powdered sugar
4		Egg whites	1/2	tsp	Vanilla extract
1	tsp	Vanilla extract			
3	Tbs	Unsweetened cocoa powder			

### Procedure

---

- 1 Preheat oven to 325 degrees; coat the bottom and sides of a 9-inch springform pan with nonstick cooking spray. Sprinkle cookie crumbs in the bottom of the pan; set aside. Position knife blade in food processor bowl; add cottage cheese and cream cheese, and process until smooth. Add 1 cup sugar, whole eggs, egg whites and vanilla; process just until smooth. Pour 3 cups into a bowl. Add cocoa and 1/4 cup sugar to remaining mixture in food processor; process just until smooth. Spoon alternating mounds of cocoa mixture and plain mixture into prepared pan; swirl with a knife to marble. Bake for 60 minutes, or until almost set. Turn oven off; remove cheesecake from oven, and run a sharp knife around the edge of the cake; return to oven and let stand for 1 hour with the door ajar. Cover and chill for at least 8 hours. Spoon Dark Chocolate Sauce onto plates; top with cheesecake. (241 calories, 7.4g fat, 28% calories from fat) For Dark Chocolate Sauce: Combine cornstarch and water in a 1-quart glass measure; stir with a whisk until blended. Add corn syrup, cocoa and sugar; stir well. Microwave, uncovered, at HIGH for 3 minutes, or until thickened and bubbly, stirring halfway through cooking time. Stir in vanilla extract. Makes 1 cup. (per tablespoon: 38 calories, 0.2g fat, 4% calories from fat)

Servings: 14

## Marbled Double Chocolate Cheesecake Squares

---

1/2 cup	Butter; softened	2 tsp	Vanilla extract
16 oz	Cream cheese; softened	1 cup	Flour; all purpose
1 cup	Sugar; divided	1/2 cup	chocolate topping
2	Eggs	1/4 cup	cocoa
1/4 tsp	Salt	1/4 cup	Semi-sweet chips; melted

### Procedure

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- 1 Heat oven to 350 degrees F. Line 8 or 9 inch square baking pan with foil, extending edges over side of pan. In a small mixing bowl, beat butter, 1/2 cup sugar and salt until smooth. Stir together flour and cocoa, gradually add butter to mixture, beating until soft dough is formed. Press dough onto bottom of prepared pan. Beat cream cheese and remaining 1/2 cup sugar until smooth. Add eggs and vanilla; blend well. In separate bowl, mix 1 cup batter with topping, stirring until well blended. Pour 1 cup of topping-flavored batter over dough. Stir melted chocolate into remaining flavored batter; set aside. Gently pour vanilla batter, 1/4 cup at a time, over flavored batter. Drop tablespoons of reserved flavored batter over top; gently swirl with knife or spatula for marbled effect. Bake to 40 minutes or until cheesecake is firm and top is slightly puffed. Cool completely in pan on wire rack; refrigerate. To serve, lift from pan using foil edges; cut into squares. Garnish as desired. About 20 squares.

Servings: 20

# Marbled Pumpkin Cheesecake

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<b>CRUST</b>		1/4 cup	Butter; or margarine, melted
1 1/4 cup	Graham Cracker crumbs	2 cup	Semi-sweet Chocolate mini-morsels, divided.
2 Tbs	Granulated sugar		

## Procedure

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- 1 -----CHEESECAKE----- pk Cream Cheese; (8 ozs. each) -softened c  
Granulated sugar /4 c Light brown sugar; packed /4 c Pumpkin; solid pack -  
(16 Oz. can) lg Eggs /2 c Evaporated Milk; undiluted /4 c Cornstarch /4 ts  
Cinnamon /8 ts Nutmeg
- 2 FOR CRUST: In medium bowl, combine graham cracker crumbs, sugar and  
butter. Press onto bottom of greased -inch springform pan; sprinkle with 1  
cup chocolate morsels.
- 3 FOR CHEESECAKE: In small, heavy saucepan over low heat, melt  
remaining morsels, stirring constantly until smooth. In large mixer bowl, beat  
cream cheese, granulated sugar and brown sugar. Beat in pumpkin. Beat in  
eggs and evaporated milk. Beat in cornstarch, cinnamon and nutmeg.
- 4 Remove 1 cup pumpkin batter; stir into melted chocolate. Pour remainder of  
pumpkin batter into springform pan. Pour chocolate mixture over top; swirl.  
Bake in preheated 325 degree oven for 60 minutes, or until edge of filling is  
set. Turn oven off; allow cheesecake to stand in oven for 30 minutes, Remove  
from oven; cool completely. Cover; chill for several hours.

Servings: 12

## Margarita Cheesecake

---

1 1/4 cup	Vanilla wafer cookie crumbs	3 Tbs	Gold tequila
1/4 cup	Unsalted butter; melted	3 Tbs	Lime juice; freshly squeezed
3	package Cream cheese; (8 oz) room temperature	2 tsp	Grated lime peel
2 cup	Sour cream	4	lg Eggs
1 1/4 cup	Sugar	1	Lime slices (garnish)
3 Tbs	Grand marnier		

### Procedure

---

- 1 Preheat oven to 350 degrees. Mix cookie crumbs and butter in medium bowl until blended. Press mixture onto bottom and 1-inch up sides of 9inchdiameter springform pan with 2 3/4inch high sides. Refrigerate while preparing filling. Using electric mixer, beat cream cheese in large bowl until fluffy. Add 1 cup sour cream, 1 cup sugar, Grand Marnier, tequila, lime juice and lime peel and beat until well blended. Add eggs 1 at a time, beating just until blended after each addition. Pour filling into crust. Bake until center is softly set, about minutes. Maintain oven temperature. Mix remaining 1 cup sour cream, 1/4 cup sugar and 1 tablespoon lime juice in small bowl. Pour over cheesecake. Using spatula, smooth top. Bake cheesecake 5 minutes longer. Transfer pan to rack and cool completely. Refrigerate until well chilled, at least 4 hours or overnight. Run knife around pan sides to loosen cake. Remove pan sides. Garnish cake with lime slices. Yield: 10 to 12 servings

Servings: 10

## Melba Cheesecake Pie

---

1/4	cup	Butter	1/3	cup	Sugar
1 1/4	cup	Graham cracker crumbs	1/2	cup	Sour Cream
2	Tbs	Sugar	1		Egg
1		cn 16 oz Sliced Peaches,drained	1/2	tsp	Almond Extract
1		package Cream cheese 8 oz	1/3	cup	Raspberry Jam

### Procedure

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- 1 Microwave butter in pieplate,covered,for 1/2-1 minute on HIGH or until melted. Mix in crumbs and 2 tablespoons sugar;press onto bottom and sides of pie plate. Microwave on High for 1 1/2 to 2 minutes or until hot. Arrange peaches in crust. Microwave cheese in glass bowl 1 minute on MEDIUM,or until soft.Blend in remaining ingredients,except jam;pour over peaches. Microwave at High 3 1/2 -4 1/2 minutes or until edges are set,rotating once. Cool. Spoon jam on pie. or until soft.

Servings: 6

## Meringue Topped Cheesecake

---

1 1/2 cup Crushed plain vanilla  
cookies

1 1/2 tsp Cinnamon

1/2 cup Melted butter

2 1/2 Tbs Sugar

### Procedure

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- 1 1/2 lb. cream cheese 1 can sweetened condensed milk 3 egg yolks 1 1/4 tbsp. grated lemon rind 4 tbsp. lemon juice MERINGUE TOPPING: egg whites 2/3 c. sugar 1. Mix together the crushed cookies, sugar, cinnamon and melted butter. Firmly press on the bottom and sides of a 9 inch springform pan. Chill until ready to use.
- 2 Soften the cream cheese and beat in the condensed milk, lightly beaten egg yolks, lemon rind and lemon juice.
- 3 Pour into the prepared crust.
- 4 Beat the egg whites until they form soft peaks. Slowly add half the sugar and beat until stiff. Fold in the remaining sugar and spread over the cheese filling.
- 5 Bake in a 400 degree oven for about 10 minutes or until the meringue is golden brown. Cool. Serves 8.

Servings: 8

# Mexican-Chocolate and Mascarpone Cheesecake

---

Crust:			Filling:		
2	oz	Mexican chocolate	1	Tbs	Gelatin
2	oz	Semi-sweet chocolate	1/4	cup	Cold water
10		Double graham crackers	1 1/2	lb	Mascarpone cheese
1	cup	Toasted whole almonds	1 1/2	lb	Cream cheese
2	tsp	Ground cinnamon			Three 8 oz packages softened
3	Tbs	Brown sugar			
1/4	cup	Unsalted butter	1	cup	Sugar
			2	Tbs	Lemon juice
			2	Tbs	Vanilla extract
			1 1/2	cup	Cream

## Procedure

---

- 1 Crust: Preheat oven to 400 degrees. Chop Mexican and semi-sweet chocolates. In food processor, place chopped chocolates, graham crackers and pecans. Process until fine crumbs. Pour crumb mixture into springform pan and add melted butter, cinnamon and brown sugar. Mix together in pan. Press crumb mixture over bottom and up sides of pan. Bake 10 minutes. Cool. Set aside. Filling: Dissolve gelatin in water. Set aside to soften for 5 minutes. Beat mascarpone and cream cheese on high speed with electric mixer until fluffy. Slowly pour in sugar while continuing to beat. Beat in lemon juice and vanilla on medium speed. Quickly fold gelatin mixture into cheese mixture. Whip cream to stiff peaks. Fold a scoop of whipped cream into cheese mixture. Then fold in remaining whipped cream. Pour into cooled crust. Cover with plastic wrap. Chill 4 hours. Cut into wedges.

Servings: 1

## Minature Cheesecakes

---

1/3 cup	Graham Cracker Crumbs	1 1/2 tsp	Lemon Juice
1 Tbs	Sugar	1/2 tsp	Grated Lemon Peel
1 Tbs	Margarine, Melted	1/4 tsp	Vanilla
8 oz	Cream Cheese, Softened	1	Large Egg
1/4 cup	Sugar		Garnishes *

### Procedure

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- \* Garinishes can include fresh fruit, or strawberry or apricot preserves. Combine crumbs, sugar and margarine. Press rounded meassuring Tablespoons- ful of crumb mixture onto bottom of each of six paper-lined muffing cups. Bake at 325 degrees F., 5 minutes. Combine cream cheese, sugar, juice, peel and vanilla, mixing at medium speed on electric mixer until well blended. Blend in egg; pour over crust, filling each cup 3/4 ful. Bake at 325 degrees F., 25 minutes. Cool before removing from pan. Chill. Top with garnishes just before serving. **MAKE AHEAD:** Wrap cilled cheesecakes individually in plastic wrap; freeze. Let stand at room temperature 40 minutes before garnishing and serving.

Servings: 6

## Mini Cheesecakes #2

---

1 1/2	cup	Graham cracker crumbs	1	cn	Sweetened condensed milk
1/4	cup	Sugar	3		Eggs
1/4	cup	Melted butter	2	tsp	Vanilla extract
3		package Cream cheese	1	cn	21oz pie filling, any flavo

### Procedure

---

- 1 Preheat oven to 350. Combine crumbs, sugar and margarine. Press equal portions onto bottoms of 24 lightly greased muffin cups. In large mixer bowl, beat cheese until fluffy. Gradually beat in condensed milk until smooth. Add eggs and vanilla; mix well. Spoon equal amounts of mixture into prepared cups. Bake 20 minutes or until set. Cool. Chill, Top with filling. Store refrigerated.

2

Servings: 1

Yield: 1 Dozen

# Mini Cheesecakes With Lemon Sauce

1 1/2	cup	Graham cracker crumbs	1/3	cup	Sugar
1/4	cup	Sugar	1/4	cup	Bottled lemon juice
1/4	cup	Butter or margarine; melted	2	tsp	Cornstarch
16	oz	Cream cheese	1		Egg yolk
1		cn Sweetened condensed milk; 14	1		Salt
3		Eggs	1	Tbs	Butter
1/4	cup	Bottled lemon juice	1/2	cup	Water
8	oz	Sour cream; at room temperat			-----yellow food coloring, o
		-----golden lemon sauce---			
		--			

## Procedure

- 1 Preheat oven to 300 degrees. Combine crumbs, sugar and margarine; press equal portions onto bottoms of 24 lightly greased \* or paper-lined muffin cups. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and bottled lemon juice; mix well. Spoon equal amounts of mixture into each prepared cup. Bake 20 minutes, or until set. Spread tops with sour cream. Bake 5 minutes longer. Cool. Chill. Serve with Golden Lemon Sauce. Refrigerate leftovers. SAUCE: In small saucepan, combine sugar, cornstarch and dash of salt. Add water, lemon juice and egg yolk; mix well. Over medium heat, cook and stir until thickened. Remove from heat; stir in butter and yellow food coloring, if desired. Cool. Chill. (Makes about 1 cup.) NOTE: \* If greased muffin cups are used, cool baked cheesecakes in pan. Freeze 15 minutes; remove with narrow spatula.

Servings: 24

## Mini Cherry Cheesecakes

---

1	cup	Vanilla wafer crumbs	1	Egg
3	Tbs	Butter or margarine; melted		***topping***
1		package Cream cheese; softened, 8 oz	1 lb	Pitted tart cherries; canned
			1/2 cup	Sugar
1 1/2	tsp	Vanilla	2	Tbs Cornstarch
2	tsp	Lemon juice		Red food coloring; optional
1/3	cup	Sugar		

### Procedure

---

- 1 In a bowl, combine crumbs and butter. Press gently into the bottom of 12 paper-lined muffin cups. In a mixing bowl, combine cream cheese, vanilla, lemon juice, sugar and egg; beat until smooth. Spoon into crusts. Bake at 375 for 12 to 15 minutes or until set. Cool completely. Drain cherries, reserving 1/2 cup juice in a saucepan; discard remaining juice. To juice, add cherries, sugar, cornstarch, and food coloring if desired. Bring to a boil, stirring occasionally; boil for 1 minute. Cool; spoon over cheesecakes. Chill for at least 2 hours.

Servings: 12

## Mini Chip Cheesecake Cookies

---

1 1/3	cup	Graham Cracker Crumbs	3	package Cream Cheese,
1/3	cup	Sugar		softened (8 oz
1/4	cup	Unsweetened Cocoa		Each)
		Powder	1	cn Sweetened condensed milk
1/3	cup	Butter		(14 oz can)
2	cup	Semisweet chocolate mini	3	Eggs
		Chips	2	tsp Vanilla Extract

### Procedure

---

- 1 Combine the graham cracker crumbs, sugar, cocoa powder and butter until well blended. Press even amounts of the mixture onto the bottoms of lightly buttered mini muffin tins. Melt one cup of the chips and set aside to cool. In a mixer, beat the cheese until fluffy. Gradually beat in the condensed milk and melted chocolate and stir until smooth. Add the eggs and vanilla and mix in thoroughly. Spoon the batter into the prepared cups. Top with remaining chips. Bake in preheated 300 degree oven for about 15 to 20 minutes or until set. Let cool and refrigerate.

Servings: 1

Yield: 5 Dozen

## Mini Chocolate Chip Cheesecakes

---

1 1/3	cup	Graham cracker crumbs	24	oz	Cream cheese; softened, 3-8o
1/3	cup	Sugar	1	cn	Eagle brand sweetened
1/4	cup	cocoa			conde
1/3	cup	Butter or margarine;	3		Eggs
		melted	2	tsp	Vanilla
2	cup	mini chips semi-s			

### Procedure

---

- 1 Heat oven to 300°. Paper-line or spray with cooking spray~\* 30 muffin cups. Stir together crumbs, sugar, cocoa and butter; press equal portions on bottom of prepared cups. In small saucepan over low heat, melt 1 C. chips. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk and melted chips until smooth. Add eggs and vanilla; mix well. Spoon batter into cups. Top with remaining chips. Bake 20 minutes or until set. Cool; refrigerate. Refrigerate leftovers. Make 2 1/2 dozen.
- 2 MINI CHIP CHEESECAKES: Omit melted chips - proceed as above.
- 3 ~\* If cooking spray is used, cool baked cheesecakes. Freeze 15 minutes; remove with narrow spatula.

Servings: 8

## Miniature Cheesecakes

---

10	Wafers	2	tsp	Fresh lemon juice	
8	oz	Cream cheese	1	tsp	Grated lemon rind
1/3	cup	Granulated sugar	1/2	tsp	Vanilla
1	Egg				

### Procedure

---

- 1 Preheat oven to 35 degrees F. Line muffin tins with paper baking cups. Place vanilla wafer in each cup. Beat remaining ingredients together until light and fluffy. Fill cups 2/3 full with cheese mixture. Bake 15 to 20 minutes. Garnish with sour or whipped cream, nuts, fruit or shaved chocolate.

Servings: 8

## Mocha Chocolate Cheesecake

---

1	Graham cracker pie crust, 9 inch	3 Tbs	Flour
		1 Tbs	Instant coffee
8 oz	Semisweet chocolate	1 tsp	Vanilla
24 oz	Cream cheese; softened	1 cup	Heavy cream
3/4 cup	Sugar		
3	Eggs		

### Procedure

---

- 1 Bake crust in bottom of springform pan 8-10 minutes at 350. Cool crust and grease sides of pan.
- 2 Preheat oven to 450.
- 3 Melt chocolate over low heat. Remove from heat and cool slightly. Cream cheese and sugar together until light and fluffy. Beat in eggs and flour. Dissolve coffee in 2 tablespoons hot water. Add the coffee, melted chocolate, vanilla and cream to the cheese mixture and beat until thoroughly blended. Pour mixture over crust. Bake for 12 minutes, turn oven down to 300 and bake for one hour. Turn off the heat, crack the door open and leave the cake in the oven for another hour. Remove from oven and cool.

Servings: 1

## Mocha Chocolate Chip Cheesecake

---

2 1/4	cup	Graham cracker crumbs	12	oz	Seimi sweet choc.chips *
2 1/3	cup	Butter; melted **	1/2	cup	Milk
4	tsp	Instant coffee	1		Env. unflavored gelatin
16	oz	Cream cheese; softened	14	oz	Sweetened condensed milk
2	cup	Heavy cream; whipped	1	cup	Chocolate chips *

### Procedure

---

- 1 Cholesterol chips should be the Little Bits chocolate Chips and they are In large bowl, combine graham cracker crumbs, 1 cup little bits chocolate chips In small saucepan, combine milk and instant coffee, sprinkle gelatin on top Fold in whipped cream and remaining 1 cup of little bits chocolate chips. Pour into prepared pan. Chill until firm (about 2 hours). Run knife around Makes 1 9-inch Cheesecake

Servings: 10

## Mocha-Chip Cheesecake

---

2 1/4	cup	Graham cracker crumbs	1	package	Unflavored gelatin
12	oz	Mini chocolate chips	16	oz	Cream cheese; softened
2/3	cup	Butter; melted	14	oz	Sweetened evaporated milk
1/2	cup	Milk	2	cup	Heavy cream; whipped
4	tsp	Freeze-dried coffee			

### Procedure

---

- 1 In bowl, combine graham cracker crumbs, butter and 1 cup of the mini-chocolate chips; mix well. Pat into 9-inch springform pan, covering bottom and up 2-1/2 inches on sides; set aside. In saucepan, combine milk and coffee; sprinkle gelatin on top. Set aside for 1 minute. Cook over low heat, stirring constantly until gelatin and coffee dissolve. Set aside. In large bowl, beat cream cheese until creamy. Beat in sweetened condensed milk (NOT evaporated milk) and gelatin mixture. Fold in remaining mini-chocolate chips and whipped cream; pour into prepared pan. Chill; remove rim.

Servings: 1

## Muffins ( Cottage Cheese )

---

2	cup	All-purpose flour	1	cup	Milk
1	Tbs	Sugar	1/4	cup	Unsalted butter, melted
2 1/2	tsp	Baking powder	1	Tbs	Chopped fresh dill or sage or
1/2	tsp	Baking soda	1	tsp	Dried dill or sage
1/2	tsp	Salt	3/4	cup	Small curd cottage cheese
1		Egg			

### Procedure

---

- 1 Preheat oven to 375 degrees. Grease 16 standard muffin cups.
- 2 In a medium bowl sitr and toss together the flour, baking powder, baking soda and salt. set aside. In another medium bowl whisk together the egg, melted butter,milk, and herbs. Then mix in the cottage cheese till blended. Add to the combined dry ingredients and stir just till blended.
- 3 Spoon into the prepared muffin tins, filling each cup about 3/4 full. Bake till a toothpick inserted in the center comes out clean and the muffins are a golden brown, about 20 minutes.
- 4 Cool in the tin for 3 minutes, then remove to a rack to cool fully.

Servings: 16

## Natcho Cheese Potato Slices

---

	4-6 medium potatoes, peeled, and sliced	1	tsp	Garlic powder
		1	tsp	Parsley flakes
1	lg Onion, chopped	4	Tbs	Taco seasoning
1	Green pepper, chopped	1/4	tsp	Black pepper
1	bn Green onions, chopped	2	cup	Grated cheese (cheddar, mozzarella, or combination of)
1	cup Barbecue sauce			
1	cup Water			

### Procedure

---

- 1 Peel and slice potatoes. Line cookie sheet with tin foil. Spray foil with non-stick spray (Pam) In large bowl, combine potatoes, green onions, green peppers and white onions. Pour onto foil lined pan. In same bowl, mix barbecue sauce, water, and dry spices. Pour over top of potatoes. Bake in 400F oven for 45 minutes. Turn and seperate to ensure even cooking. Bake an additional 10 minutes or so. (Baking time depends on how thick you slice the spuds) Sprinkle grated cheese on top of cooked potatoes, and continue cooking until cheese has melted and the edges become crispy. Let sit for about 4-5 minutes before serving to allow the cheese to set up a bit.

Servings: 3

# New York Cheesecake

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## Procedure

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- 1 -----PASTRY----- c Flour; sifted /4 c Sugar ts Lemon peel; finely grated  
ts Orange peel; finely grated /2 c Butter Egg yolk /4 ts Vanilla
- 2 -----FILLING----- /2 lb Cream cheese /4 c Sugar tb Flour /2 ts Lemon Peel;  
fine grated /2 ts Orange Peel; fine grated /4 ts Vanilla Eggs Egg yolks /4 c  
Cream
- 3 Combine flour and sugar, peels in large bowl. Cut in butter til texture of  
coarse crumbs. Stir in yolk and vanilla to form a soft dough. Chill at least 1  
hour. 400F oven. Roll pastry on floured board to 1/8 in. thick Cut out a 9 in  
circle; refrigerate the trimmings. Place the circle of dough over the bottom of  
a greased 9 in springform pan. Bake until golden, about minutes. Let cool.  
Filling: Beat cream cheese with the sugar, flour, lemon and orange peel and  
vanilla with an electric mixer. Add eggs and yolks, one at a time, beating  
thoroughly after each addition. Stir in the cream. Increase oven temp to 550F.  
Grease sides of springform pan. Roll out the reserved pastry trimmings and  
cut into strips 2 in. wide. Pat into place against the sides of the pan, pressing  
an edge into the bottom crust. Fill immediately with the cream cheese mix.  
Bake 12 minutes. reduce temp to F; bake 1 hour. Let cake cool on wire rack.  
Refrigerate for at least 2 hours before serving.

Servings: 10

## No Bake Cheesecake

---

- |     |  |   |  |
|-----|--|---|--|
| 1   | package 8 oz cream cheese, softened              | 1 | Prepared 9" graham cracker .pie crust  |
| 1/2 | cup Sugar  |   | <b>OPTIONAL:</b>                       |
| 1   | cup (1/2 pint) sour cream                        | 1 | cup Semisweet chocolate chips, ,melted |
| 2   | tsp Vanilla                                      |   |  |
| 1   | Container (8 oz) frozen .whipped topping, thawed |   |  |

### Procedure

---

- 1 In a large bowl, beat the cream cheese until softened; add the sugar gradually. Blend in the sour cream and vanilla. Fold in the whipped topping until well mixed. Spoon the mixture into the graham cracker crust. Chill for 4-5 hours to set. Keep refrigerated.
- 2 I melted 1 cup semi-sweet chocolate pieces in the microwave, and added them to the cheese/sour cream/vanilla mixture and blended well. I then folded in the whipped topping. It came out wonderfully! To garnish, I served with whipped cream and shaved chocolate.

Servings: 1

## No Cook Cream Cheese Candy

---

	1	package Powdered sugar
13 oz Cream cheese	2 2/3 cup	Peanut butter
1 Tbs Cream		

### Procedure

---

- 1 Mix ingredients together. Roll out jellyroll style and spread with peanut butter. Roll up. Chill and slice. When I have made this, sometimes it is hard to handle. If this happens, knead until you can roll it out.

Servings: 1

## Noodle Salad with Cheese

---

18 oz	Spiral Noodles	4 Tbs	Coffe Creme, liquid
5	Dill Pickles	5 Tbs	Catsup
15 oz	Cooked Ham	2 Tbs	Chives
15 oz	Cheese, Swiss or Emmentaler	2 Tbs	Lemonjuice
6 Tbs	Majonaise		

### Procedure

---

- 1 Cook noodles as directed; drain. 2. Cut pickles, ham and cheese into small cubes. 3. Mix together mayonaise, coffee creme, chives (chopped finely) and lemonjuice and stir it under the rest of the salad ingredients. 4. Let cool and taste again; salt more if necessary.

Servings: 10

## Noodle-Cheese-Vegetable Casserole

---

8 oz	Noodles,egg,medium(4cups)	1	cn Cottage
1 Tbs	Salt		cheese,creamed(8oz)
3 quart	Water,boiling	1	package Green
1	cn Yogurt,plain(8oz)		beans,frozen(10oz)
		1/2 cup	Onion,minced
		1 cup	Cheddar cheese,shredded

### Procedure

---

- 1 Gradually add noodles and salt to rapidly boiling water so that water continues to boil.~ 2. Cook, uncovered, stirring occasionally, until tender; drain in colander.~ 3. While noodles are cooking, combine yogurt and cottage cheese.~ 4. In a 2-quart round baking dish, combine noodles, yogurt mixture, beans and onion.~ 5. Top with Cheddar cheese.~ 6. Bake in preheated 400°F. oven 20 to 25 minutes, or until cheese is melted and browned.~

Servings: 4

# Northwest Cheesecake Supreme

---

1	cup	Graham Cracker Crumbs	3	Tbs	Unbleached All-purpose
3	Tbs	Sugar			Flour
3	Tbs	Margarine, Melted	4		Large Eggs
32	oz	Cream Cheese, Softened	1	cup	Sour Cream
1	cup	Sugar	1	Tbs	Vanilla
			21	oz	(1 can) Cherry Pie Filling

## Procedure

---

- 1 Combine crumbs, sugar and margarine, press onto bottom of 9-inch spring form pan. Bake at 325 degrees F., 10 minutes. Combine cream cheese, sugar and flour, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream and vanilla; pour over crust. Bake at degrees F., 10 minutes. Reduce temperature to 250 degrees F.; continue baking for 1 hour. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Top with pie filling just before serving. VARIATION: Substitute 1 1/2 cups finely chopped nuts and 2 T sugar for graham cracker crumbs and sugar.

Servings: 10

# Nutty Cheese Brulee

---

4	oz	Brie cheese, rind removed	1	x , , , , , dippers, , , , , -
		or	1	x Flat bread
5 1/2	oz	Camembert cheese rind removed	1	x Unsalted crackers
			1	x Apple or pear slices
1	Tbs	Ice cream topping *		
2	Tbs	Broken pecans or walnuts		

## Procedure

---

- \* Ice cream toppings can be one of the following: Strawberry, Place the Brie or Camembert cheese in the center of a nonmetal plate or small shallow baking dish. Spoon the ice cream topping over the cheese. Sprinkle with pecans or walnuts. Micro-cook, uncovered, on 100% power about 30 seconds or till the cheese begins to melt and lose its shape. Serve immediately with flat bread or unsalted crackers and apple or pear slices.

Servings: 2

## Old-fashioned Macaroni & Cheese

---

1	package Elbow macaroni	6	Tbs	Butter or margarine, melted
4	cup Cheddar/Amer cheese, shredde	2	tsp	Salt
1	quart Milk	1/4	tsp	Pepper

### Procedure

---

- 1 Cook macaroni according to package directions; drain. Mix cooked macaroni, cheese, salt and pepper in greased 2-1/2 to 3 qt casserole. Pour melted margarine over macaroni. Carefully pour milk into the casserole at one corner. Bake, uncovered, at 350 deg for 1 hour.

Servings: 7

## Olive Cheese Balls

---

1	package Cheddar cheese (8 oz.)	1/2 cup	Margarine, melted
		36	Pimento stuffed olives
1 1/4	cup	Flour	

### Procedure

---

- 1 Mix cheese and flour. Add margarine and mix thoroughly. If dough seems dry, work with your hands. Mold 1 teaspoon of dough around each olive, shape into ball. Place 2 inches apart on greased baking sheet. Cover, chill for 1 hour. Heat oven to 400 degrees. Bake 15 to 20 minutes. Can make ahead and refrigerate or freeze.

Servings: 1

## Onion, Cheese and Bacon Quiche

---

2	lb	Yellow Onions; chopped	1	tsp	Salt
3	Tbs	Butter	1	pinch	Nutmeg
1 1/2	Tbs	Flour	4		sl Bacon; cooked crisp and crumbled
3		Eggs	3/4	cup	Swiss Cheese; grated
2/3	cup	Half-And-Half	1		9" Partially Cooked Pastry Shell

### Procedure

---

- 1 Saute the onions in a heavy skillet with the butter over very low heat, stirring occasionally until they are extremely tender and a golden yellow. This will take about an hour. Sprinkle with the flour, mix well, and continue to cook slowly for another 3 minutes or so. Remove from heat and allow to cool.
- 2 Whisk together the eggs and cream in a bowl. Blend in the salt, pepper and nutmeg. Arrange the onions in the bottom of the pastry shell, then sprinkle on the bacon pieces. Pour the egg custard over the onions and sprinkle on the cheese. Bake in the upper third of a F oven for 25-30 minutes, or until the quiche has puffed and browned.

3

Servings: 1

Yield: 1 Quiche

## Onion-Cheese Dip Mix

---

1 Tbs Instant Minced Onion  
1/2 tsp Instant Beef Bouillon

1 Tbs Grated Parmesan Cheese  
1/4 tsp Garlic Salt

### Procedure

---

- 1 Combine all ingredients in a small bowl; blend well. Spoon mixture onto a 6-inch square of aluminum foil and fold to make airtight. Label as Onion-Cheese Dip Mix. Store in a cool dry place and use within 3 to 4 months.
- 2 Makes 1 package (about 3 T) of mix. This recipe may be increased to make more packages of mix.
- 3 Onion-Cheese Dip: Combine 1 cup sour cream with 1 package of mix. Chill at least 1 hour before serving.
- 4 Makes about 1 cup of dip.
- 5 VARIATION: Substitute 1 cup cottage cheese or 1 (8 oz) package of softened cream cheese for sour cream.

Servings: 1

## Orange Cheesecake

---

CRUST			
1	cup	Soft wholewheat bread crumbs	2 cup 2% cottage cheese
1/4	cup	Bran (natural)	1/3 cup Orange juice
1/4	cup	Brown sugar subs. SugarTwin	1 tsp Orange rind
1/2	tsp	Ground cinnamon	1 sm Banana
2	Tbs	Butter or margarine	2 Tbs White sugar subs. SugarTwin
FILLING			
1	Tbs	Unflavored gelatin (1 pkg)	1 tsp Lemon juice
1/3	cup	Water	1 sm Orange
			8 Strawberries or grapes

### Procedure

---

- 1 CRUST** Combine crumbs, bran, sweetener and cinnamon in a bowl. With fingers, rub in butter until mixture is crumbly. Press onto bottom of or 8" springform pan.
- 2 FILLING** In small saucepan, sprinkle gelatin over water and let stand for about 5 minutes to soften. Place over low heat, stirring until gelatin dissolves. Let cool to room temperature.
- 3** In food processor or blender, combine cottage cheese, orange juice, orange rind, banana, sweetener, lemon juice and dissolved gelatin. Puree until smooth (or mash cottage cheese and banana along with sweetener, juices and gelatin or press through sieve).
- 4** Pour over prepared crust. Cover and chill in refrigerator 2-4 hours or until set.
- 5** At serving time, remove side from pan. With wide metal lifter, slip cheesecake off bottom of pan onto serving plate or leave on base of springform pan.
- 6** Peel orange, removing pith and thin membrane. Remove sections. Slice strawberries or grapes. Arrange on top of cheesecake along with orange slices. Makes 8 servings.
- 7** /8 cheesecake 1 Fruits & Vegetables Choice, 1 Protein Choice 12 g carbohydrate, 10 g protein, 4 g fat 124 calories

Servings: 8

## Orange Cream Cheese Frosting

---

1/2 cup	Butter; softened	1/2 cup	Confectioners' sugar; up to
8 oz	Cream cheese	3/4 cup	
1 tsp	Vanilla	dr	Orange coloring

### Procedure

---

- 1 Blend all of the ingredients together; add the coloring until the right shade exists. Frost AFTER cake cools.
- 2 NOTE: I use this on the Booze cake and decorate for grown up Halloween parties. Actually the liquor cooks out, so you can serve it to the kids. It is a very moist cake.

Servings: 1

## Orange-Butterscotch Cheesecake

---

1 1/4	cup	Old Fashioned Oats	1	tsp	Vanilla
		Uncooked	4		Large Eggs
1/4	cup	Margarine, Melted	1/2	cup	Packed Brown Sugar
1/4	cup	Packed Brown Sugar	1/3	cup	Light Corn Syrup
2	Tbs	Unbleached All-purpose Flour	1/4	cup	Margarine Melted
			1	tsp	Vanilla
24	oz	Cream Cheese, Softened			
3/4	cup	Granulated Sugar			
2	tsp	Grated Orange Peel			

### Procedure

---

- 1 Combine oats, margarine, brown sugar and flour; press into bottom of 9-inch springform pan. Bake at 350 degrees F, 15 minutes. Combine cream cheese, granulated sugar, peel and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition; pour over crust. Bake at 325 degrees, 1 hour and 5 minutes. Loosen cake from rim of pan. Chill. Combine brown sugar, corn syrup and margarine in saucepan; bring to boil, stirring constantly. Remove from heat; stir in vanilla. Chill until slightly thickened. Spoon over cheesecake. Garnish with orange slice and fresh mint, if desired.

Servings: 10

# Orange-Chocolate Cheesecake

---

-----crust-----			4	Eggs	
1	cup	Chocolate wafer crumbs; * see note	1/2 cup	Sour cream	
1/4	tsp	Ground cinnamon	1	tsp	Vanilla
3	Tbs	Butter or margarine; melted	1	cup	Semisweet chocolate chips
-----filling-----			2	Tbs	Orange liqueur
			1/2	tsp	Grated orange peel
32	oz	Cream cheese; softened			
3/4	cup	Sugar			

## Procedure

---

- 1 \* I've just recently found Oreo Cookie crumbs in a box. A great time saver for the lazy.
- 2 Heat oven to 325 F.
- 3 Mix crumbs, cinnamon, and butter. Press onto bottom of 9-inch springform pan.
- 4 Bake 10 minutes.
- 5 Increase oven temperature to 350 F.
- 6 Beat cream cheese and sugar at medium speed with electric mixer until well blended. Add eggs, one at a time, beating well after each addition. Blend in sour cream and vanilla.
- 7 Separate batter into 2 equal parts. Blend chocolate into one part. Blend liqueur and peel into remaining part. Pour chocolate batter over crust. Bake 30 minutes.
- 8 Reduce oven temperature to 325 F.
- 9 Spoon remaining batter over chocolate layer. Continue baking another minutes. Turn off oven and prop open oven door; remove cheesecake when oven has cooled. Loosen cake from rim of pan.
- 10 I think cheesecake in general is best when chilled over night, but it is not necessary.

Servings: 1

## Orange-Poppy Seed Cheesecake

---

### CRUST

- |       |     |                       |     |                               |
|-------|-----|-----------------------|-----|-------------------------------|
|       |     | 1/2                   | tsp | Ginger (ground)               |
| 1 1/2 | cup | Graham cracker crumbs | 6   | Tbs Butter (or marg., melted) |
| 3     | Tbs | Sugar                 |     |                               |

### Procedure

---

- 1 ---FILLING--- pk Cream cheese (softened, 8oz) lg Eggs /4 c Sugar /2 c Sour cream tb Poppy seeds oz Orange extract (1 bottle) tb Vanilla extract /4 ts Ginger (ground)
- 2 Combine graham cracker crumbs, sugar and ginger in a small bowl. With a fork, stir in butter until crumble. Press crumb mixture onto bottom and 1 inch up sides of lightly greased 9 inch springform pan.
- 3 With an electric mixer, beat cream cheese until fluffy. Add eggs, beating after each addition. Beat in sugar. Add remaining ingredients and beat until smooth.
- 4 Pour cheese mixture into crust. Bake in 325 degree oven for 1 hr. and 15 minutes., or until lightly browned on top and almost set. Cool 1 to 2 hours. Cover and refrigerate overnight.
- 5 To serve, remove pan sides from cheesecake. Garnish with whipped cream and orange slices. Cut into wedges.

Servings: 8

## Original "Philly" Cheesecake

---

1	cup	Graham Cracker Crumbs	5	Tbs	Lemon Juice
3	Tbs	Margarine, Melted	1 1/2	tsp	Grated Lemnon Peel
24	oz	Cream Cheese, Softened	1	tsp	Vanilla
3/4	cup	Sugar	3		Large Eggs, Separated

### Procedure

---

- 1 Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 325 degrees F., 10minutes. Combine cream cheese, sugar, juice, peel and vanilla, mixing at medium speed on electric mixer until well blended. Add egg yolks, one at a time, mixing well after each addition. Beat egg whites until stiff peaks form; fold into cream cheese mixture. Pour over curst. Bake at 300 degrees F., 45 minutes. Loosen ckae from rim of pan; cool before removing rim of pan. Chill. Top with cherry pie filling or fresh fruit, if desired.

Servings: 10

## Oven Cheese and Spinach Fondue

---

10	sl White bread	1	tsp	Salt
6	Egg	2	cup	American cheese;shredded
3	cup Milk			8oz
1	tsp Dry mustard	3	Tbs	Onion
		1		package Spinach; frozen, drained

### Procedure

---

- 1 Heat ove to 325F. Remove crusts from bread and cut into cubes. Beat eggs, milk and seasons. Stir in bread cubes, cheese, onion and spinach. Pour into lightly greased baking dish. Bake uncovered for 1 hour or until center is set. Serve immediately. Happy Charring

2

Servings: 4

## Pagliacci's N.Y. Cheesecake

---

1	9" crumb crust pie shell	3	Tbs	Flour	
8	oz	Cream cheese, room temp.	1/4	tsp	Salt
2	Tbs	Lemon juice	5		Eggs
2	tsp	Vanilla	2		Egg yolks
1 3/4	cup	Sugar			

### Procedure

---

**1** Preheat oven to 500F (YES, 500!) Beat cream cheese in large bowl with electric mixer until very smooth. blend in lemon juice and vanilla. sift sugar, flour and salt; gradually beat into cream cheese, then continue beating until mixture is creamy smooth and light (about 5 minutes). Beat in eggs and yolks, one at a time, beating lightly after each addition. blend in cream. pour into crust; bake 12 minutes. Reduce oven temp. to 200F. continue baking until tester inserted in center comes out clean, about 45 - 60 minutes. gently run sharp knife around edge of pan. cool completely in pan on rack. refrigerate at least 24 hours.

**2** serves 12 Freezes well.

**3**

Servings: 12

## Party Cheese Ball

---

16 oz	Cheese, cream	2 tsp	Worcestershire sauce
8 oz	Cheese, Cheddar; shredded	1 tsp	Lemon juice
1 Tbs	Pimiento; chopped	dash	Cayenne
1 Tbs	Green pepper; chopped	dash	Salt
1 Tbs	Onion; finely chopped		Pecans; finely chopped

### Procedure

---

- 1 Combine cream cheese and Cheddar cheese, mixing until well blended. Add pimiento, green pepper, onion, Worcestershire sauce, lemon juice, and seasonings; mix well. Chill. Shape into a ball and roll in chopped pecans.

Servings: 112

## Pastry Cheesecake Crust

---

1/3 cup Softened butter

1 Egg

1/3 cup Sugar

1 1/4 cup Unsifted flour

### Procedure

---

1 mix well. Spread dough on bottom and 1 1/2 inches up side of 9-inch spring

Servings: 1

## Pea Soup Anderson's Onion Cheese Bread

---

		-JUDITH BERNEY (RMMS18B)	1/4	cup	Powderd milk
			1	Tbs	Poppy seeds; PLUS
1 1/2	tsp	Yeast; maybe a bit more	3/8	tsp	Poppy seeds
2 1/4	tsp	Sugar	1 1/2	Tbs	Margarine; melted
3	cup	Bread flour	3	Tbs	Grated cheddar cheese
1 3/4	tsp	Salt	3/4	cup	+ 3TbIs warm water
2 1/4	tsp	Onion flakes			

### Procedure

---

- 1 The original recipe called for dehydrated onion, guessed that to mean onion flakes. It's great with split pea soup. As long as I'm typing, here is their original recipe of the soup too:
- 2 I thought I'd pass a recipe along to you..maybe you have something similar by now. I had a cookbook from Anderson's Split Pea Resturant in Buellton & found a recipe for their Onion-Cheese bread which my sister loves. The recipe was for an enormous batch & needed to be cut down & made a few adjustments, but I've had good results in the machine. It is a very fine textured, heavier loaf & doesn't raise above the pan (mine is 1 & 1/2 lb). Perhaps you could decrease the salt or increase the yeast a bit??? Anyway, here it is, I'd be interested in your opinion of how to improve it. Again, the loaf is supposed to be heavier, like pumpernkl.

3

Servings: 1  
Yield: 1 Loaf

## Peanut Butter Cheesecake

---

- |     |   |                        |                         |
|-----|---|------------------------|-------------------------|
| 1   | 10" graham cracker crust in<br>springform pan | 2 cup                  | Sugar                   |
|     |   | 1 Tbs                  | Vanilla                 |
| 2   | cup   | Peanut butter          |                         |
|     |   | 1 cup                  | Chocolate chips, melted |
| 1   | lb  | Cream cheese, softened |                         |
|     |   | 1 cup                  | Heavy cream, whipped    |
| 2   | Tbs   | Butter, melted         |                         |
| 1/2 | cup   | Heavy cream, whipped   |                         |

### Procedure

---

- 1 Beat cream cheese until smooth with paddle. Add peanut butter and sugar and blend well. Add vanilla and butter and continue to blend well. Fold in 1/2 cup whipped cream. Place mixture into graham cracker crust. Refrigerate overnight. After refrigeration, pour chocolate chips evenly over top and let cool for 2 hours. Garnish with remaining whipped cream.
- 2 []

Servings: 1

# Peanut Butter Cheesecake Squares

---

	<b>BASE</b>		1/4 cup Butter flavor Crisco, melted
1 1/2 cup	Graham cracker crumbs	1 Tbs	Milk
3 Tbs	Sugar		

## Procedure

---

- 1 ---FILLING--- pk Cream cheese, 3 oz, softened /4 c Creamy Peanut Butter /4 c Sugar /4 c Milk Egg /2 c Chopped peanuts (optional)
- 2 ---DRIZZLE--- /4 c Semi-sweet chocolate chips ts Butter Flavor Crisco
- 3 Heat oven to 350 degrees.
- 4 For base, combine crumbs and 3 tablespoons sugar in small bowl. Combine melted butter flavor Crisco and one tablespoon milk, Stir into crumbs. Press lightly into 8 x 8 x 2-inch pan. Bake at 350 degrees F. for 20 to 22 minutes.
- 5 For filling, beat cream cheese and peanut butter in small bowl at medium speed of electric mixer until well blended. Add 1/4 cup sugar, 1/4 milk and egg. Beat well. Stir in chopped nuts. Spread over Baked crust. Return to oven. Bake 20 to 22 minutes, or until set.
- 6 For drizzle, melt chocolate chips and Butter Flavor Crisco on very low heat or at 50% power in microwave. Stir to combine. Drizzle from end of spoon back and forth over top. Chill. Cut into 2 x 2-inch squares. Cover. Store in refrigerator.

Servings: 16

## Peanut Butter Chocolate Chip Cheesecake

---

-----crust-----		5	lg Eggs
25	Oreo cookies	1	Egg white
1/2	Stick butter; melted	1/2 cup	Sour cream
3 oz	Chocolate chips	2 tsp	Lemon juice
3 oz	Peanut butter chips	1 cup	Mini chocolate chips
3 Tbs	Heavy cream	-----topping-----	
-----filling-----		3/4 cup	Chocolate chips
12 oz	Cream cheese; softened	1 cup	Sour cream
1 cup	Sugar	1/2 cup	Sugar
1 cup	Creamy peanut butter		

### Procedure

---

- 1 Place cookies in food processor fitted with metal blade and process into un
- 2 Melt chocolate and peanut butter chips in top of double boiler over simmer
- 3 Filling: Beat cream cheese and sugar in large bowl with electric mixer on medium spe
- 4 Place on baking sheet. Bake in a 325 degree oven 55 to 65 minutes or until
- 5 Topping: While cake cools, melt chocolate chips in top of double boiler over simmeri Refrigerate at least 6 hours or until chilled. Before serving, remove sides
- 6 \*NOTE\* If desired, the cake may be refrigerated up to 3 days, pr frozen in

Servings: 1

## Peanut Butter Cream Cheese Pies

---

2	Graham cracker crust pie shells (9-inch)/baked)	1 tsp	Vanilla
		1 cup	Whipping cream
1 cup	Chunk-style peanut butter	1	package Instant chocolate pudding
8 oz	Cream cheese; softened		(prepared as directed on box)
1/4 cup	Margarine; softened	2 Tbs	Chopped peanuts
1/2 cup	Plus 1 tb sugar, divided use	1	Spray can whipped cream

### Procedure

---

- 1 In large bowl beat peanut butter, cream cheese and margarine with electric mixer until blended. Gradually add 1/2 cup sugar. Beat about minute, until soft and fluffy. Beat in vanilla. In another bowl, whip cream with 1 tablespoon sugar until soft peaks form when beaters lifted. Fold into peanut butter mixture until thoroughly blended. Pour into pie shells. Frost pies with a half-inch of chocolate pudding. Sprinkle chopped peanuts on top. Cover with plastic wrap or with inverted pie crust covers. Chill at least two hours.

Servings: 12

# Peanut Butter Cup Cheesecake

---

		<b>CRUST</b>	1/4 cup	Unsalted butter; melted
1	cup	Choc. wafer cookie crumbs	2 Tbs	Golden brown sugar firmly packed
2 1/2	oz	Roasted unsalted peanuts coarsely chopped	1 pinch	Salt

## Procedure

---

- 1 ---FILLING--- oz Cream cheese; room temp. /2 c Golden brown sugar -- firmly packed /2 c Creamy peanut butter -- do not use freshly-ground ts Vanilla extract lg Eggs /4 c Whipping cream oz Reese's Peanut Butter Cups - cut into 3/4-inch pieces
- 2 ---TOPPING--- c Sour cream /4 c Sugar ts Vanilla extract
- 3 FOR CRUST: Position rack in center of oven and preheat to 350 F. Butter 9-inch-diameter springform pan with 2-3/4-inch-high sides. Mix chocolate cookie crumbs, chopped peanuts, melted butter, brown sugar and pinch of salt in bowl until well combined. Press mixture evenly onto bottom and 1/2-inch up sides of pan. Bake until crust is set, about 8 minutes. Cool in pan on rack. Reduce oven temperature to 325 degrees F.
- 4 FOR FILLING: Using electric mixer, beat room temperature cream cheese and brown sugar in large bowl until smooth. Add peanut butter and vanilla extract and beat just until blended. Add eggs 1 at a time, beating just until blended after each addition. Add whipping cream and beat until smooth. Stir in peanut butter cup pieces.
- 5 Pour filling into crust. Bake until sides of cake are set but center still moves slightly, about 55 minutes. Cool cake in pan on rack 10 minutes.
- 6 FOR TOPPING: Blend sour cream, sugar and vanilla extract in medium bowl. Carefully spoon topping over cheesecake. Return cheesecake to oven and bake 5 minutes.
- 7 Cool cheesecake in pan on rack. Run small sharp knife around edge of cheesecake to loosen. Cover and refrigerate overnight. (Can be prepared 3 days ahead. Keep refrigerated.) Release pan sides. Let stand 20 minutes at room temperature before serving.

Servings: 10

## Peanut Butter Cup Cheesecake From Kaitlin Young

---

1	9 oz	pkg chocolate cookie wafers	3	Tbs	Flour
4	Tbs	Butter, melted	1/3	cup	Milk
4	8 oz	pks soft creamcheese	1 1/2	tsp	Vanilla
1	cup	Sugar	6	1.8 oz	pkgs peanut butter cups (2/pkg) chopped
4		Eggs	1	cup	Heavy cream, whipped

### Procedure

---

- 1 Preheat oven to 425F. In a food processor, grind cookies into fine crumbs. Add melted butter and process until well mixed. Press crumb mixture into bottom and two thirds up the sides of a 9" spring- form pan. Set aside.
- 2 In a large bowl, beat together cream cheese and sugar with an electric mixer on medium speed until light, fluffy and smooth 2-3 min. Beat in eggs, one at a time, beating well after each addition. Beat in flour, milk and vanilla. Beat until well blended and smooth, about minutes.
- 3 Sprinkle 4 packages of chopped peanut butter cups evenly on bottom of chocolate crust. Carefully pour cheesecake mixture over all; spread evenly.
- 4 Bake 15 minutes. Reduce oven temperature to 250 F and bake 40-50 minutes longer, or until edges are set and cake jiggles only slightly in center.
- 5 Let cheesecake cool at room temperature, then refrigerate until well chilled, about 6 hours or overnight. Run a knife around the pan edge to loosen cake, and remove. Shortly before serving garnish with whipped cream and sprinkle two remaining packages chopped peanut butter cups on top.

Servings: 12

## Pepper Cheese-Stuffed burgers

---

1 1/2 lb	Ground Beef (85% lean)	4	Lettuce leaves
2 oz	Monterey Jack Cheese with	4	Tomato slices
	/jalapeno pepper,thin sliced		Salt and Pepper to taste
4	Hamburger Buns		

### Procedure

---

- 1 Divide ground beef into 8 equal portions; shape each into 4 inch diameter patties. Place equal amounts of cheese in center of 4 patties. Top with remaining 4 patties; press edges together to seal securely. Place patties on grid over medium coals. Grill 10 to 12 minutes or to desired doneness,turning once. Season with salt and pepper to taste. Toast buns on grill on minute, if desired. Arrange one lettuce leaf on each bun bottom; top each with one burger and one tomato slice. Cover with bun tops.
- 2 Two ounces Monterey Jack cheese and 1/4 cup canned chopped green chillies, drained, may be substituted for Monterey Jack Cheese with Jalapeno peppers.
- 3

Servings: 4

## Peppermint Cheesecake

---

1	cup	Chocolate Wafer Crumbs	1/2	cup	Sugar
3	Tbs	Margarine, Melted	1/2	cup	Milk
1		Env. Unflavored Gelatin	1/4	cup	Crushed Peppermint Candy
1/4	cup	Cold Water	1	cup	Whipping Cream, Whipped
16	oz	SOFT Philly Cream Cheese	3	oz	Milk Chocolate Candy *

### Procedure

---

- \* Milk chocolate should be milk chocolate candy bars and they should be finely chopped. Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 350 degrees F., 10 minutes. Cool. Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Gradually add gelatin, milk and peppermint candy, mixing until blended, chill until slightly thickened but not set. Fold in whipped cream and chocolate. Pour over crust. Chill until firm. Garnish with additional whipped cream combined with crushed peppermint candies, if desired.

Servings: 10

## Philly 3-Step Cheesecake

---

2	8 oz	packages Philadelphia	2	Eggs
		Cream cheese, softened	1	Keebler ready crust graham
1/2	cup	Sugar		Cracker pie crust
1/2	tsp	Vanilla		

### Procedure

---

- 1 Mix cream cheese, sugar, and vanilla at medium speed with electric mixer until well blended. Add eggs, mix until well blended.
- 2 Pour into crust
- 3 Bake at 350F 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Top with fresh fruit; drizzle with Tb. melted strawberry jelly.

Servings: 8

## Philly 3-step Fruit Topped Cheesecake

---

16 oz	Philly Cream Cheese, or Light Neufchatel Cheese, softened	2	Eggs
		1	Graham cracker crumb crust (6 oz or 9"), prepared
1/2 cup	Sugar	2 cup	Sliced assorted fresh fruit
1/2 tsp	Vanilla		

### Procedure

---

- 1 Mix cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix until blended. Pour into crust. Bake at ^, 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Top with fruit. 8-10 servings.

Servings: 9

## Phyllo-Wrapped White Chocolate Cheesecake

---

1/2	lb	White chocolate; melted	1/2	cup	Cream plus 3 tb
1 1/2	lb	Cream cheese	1/2	tsp	Vanilla
1 1/4	cup	Granulated sugar	12		Phyllo sheets
1 1/2	tsp	Grated orange or lemon rind			Melted butter
3		Eggs			

### Procedure

---

- 1 While chocolate melts in double boiler, use a mixer on low speed and blend Set in a pan, and pour in hot water until it reaches halfway up the pan. Bake in a 350 F. oven, adding more water if needed, until set and lightly browned. Brush each dessert with additional melted butter. Place on a baking sheet Transfer to dessert plates and decorate with fruit purees.

Servings: 12

## Picnic Pie with Cheese and Ham

---

2	cup	Ham, diced, cooked	1/4	cup	Onion, minced
15	oz	Cheese, cottage, small curd, drained	1	tsp	Seasoning, Italian, dried
					Salt (to taste)
15	oz	Cheese, ricotta			Pepper (to taste)
2/3	cup	Cheese, parmesan, grated	1	dash	Sauce, red pepper
3		lg Eggs, beaten	1		lg Egg yolk, beaten, for the glaze
1/2	cup	Crumbs, bread, dried			
1/2	cup	Parsley, minced			

### Procedure

---

- 1 In a large bowl, mixed the inch-sized diced ham, and add the cottage cheese, ricotta cheese, parmesan cheese, beaten egg yolks, Italian spices, salt and pepper and stir.
- 2 Add toasted bread crumbs, parsley, and onion and mix well.
- 3 In a 9" springform pan, place sufficient pie crust to coat the inside of the pan. Put the filling into this pie crust and then top with a second crust.
- 4 Tuck the edges of the pie crust into the inside of the spring form pan and decorate the top crust with dough cutouts of flowers, or pigs, or whatever.
- 5 Coat the outer crust with beaten egg yolk and bake.
- 6 Bake in a 375 F oven for 1 hour. Let cool to room temperature before removing from the springform pan.

Servings: 8

## Pimiento cheese

---

1            Egg beaten

1/3 cup Sugar

1/4 cup Vinegar

1    Tbs Water

2    cup Cheddar cheese (grated)

1/4 cup Pimientos (chopped)

### Procedure

---

- 1 In small saucepan, beat egg and sugar until well blended. Stir in vinegar and water. Cook over low heat until thick. Set aside until cool. In medium bowl, mix together cheese, pimientos and sauce. Chill until ready to use.

Servings: 4

## Pine Nut and Orange Cheesecake

---

### For dough:

2 1/2	cup	All-purpose flour
1/2	cup	Granulated sugar
1	dash	Salt
1	cup	Cold butter (2 sticks) ; cut in small pieces
2	tsp	Grated orange rind (orange portion Of Peel)
1		lg Egg; beaten

### For filling:

1	lb	Cottage cheese
1	lb	Cream cheese
3/4	cup	Granulated sugar
2		lg Eggs
2		lg Egg yolks
1/2	cup	Whipping cream
5	tsp	Grated orange rind

### For topping:

1/3	cup	Pine nuts
-----	-----	-----------

### Procedure

---

- 1 To prepare dough: Briefly process flour, sugar and salt in food processor to blend. Scatter butter pieces over mixture. Using on/off turns, process until mixture resembles coarse meal. Sprinkle with grated rind. Pour egg evenly over mixture and process with on/off turns, scraping down occasionally, until dough forms sticky crumbs. Do not allow mixture to come together in a ball.
- 2 Sprinkle 2/3 of crumbs (about 3 cups) evenly in lightly buttered 9-inch springform pan. Freeze remaining crumbs. With floured hands, press crumbs in pan together and pat them 2 inches up side of pan. Chill lined pan in freezer.
- 3 Meanwhile, prepare filling: Preheat oven to 350 degrees. Press cottage cheese through a strainer. Beat cream cheese with sugar until smooth. Beat in eggs and yolks, one by one. Stir in cottage cheese, cream and orange rind.
- 4 Pour filling into prepared pan. Remove crumbs from freezer. Crumble mixture between your fingers and sprinkle on top of filling. Sprinkle with pine nuts. Pat very gently so topping adheres to filling.
- 5 Set springform pan on baking sheet. Bake about 1 hour and minutes or until set. If topping is not brown enough, broil about 30 seconds, checking every few seconds, until golden brown. Let cool completely. Refrigerate at least 2 hours before serving. Serve cold.

Servings: 10

Yield: 10 servings.

## Pineapple Cheese Bread

---

2	cup	Flour	1	cup	Undrained crushed pineapple
3/4	cup	Sugar	1		Egg beaten
3	tsp	Baking powder	1	Tbs	Veg. oil
1/2	tsp	Soda	1/2	cup	Mild cheddar cheese grated
1	tsp	Salt	1/2	cup	Walnuts optional

### Procedure

---

- 1 Blend and sift dry ingredients Combine pineapple, egg and oil and add to dry mixture. Fold in cheese and walnuts. Pour into greased loaf pan and let sit 10 min. Bake in 350 oven 45 - 50 min. or until tooth pick comes out clean when tested with it.

Servings: 6

## Pineapple Cheese Salad

---

1	package Lemon jello (small)	1	ct Cool Whip (small)
1	package Lime jello (small)	1 1/2	cup Sugar
2	cup Hot water	4	Tbs Flour
1	cn Crushed pineapple (No.1 can)	4	Eggs
1	lg Package of Philadelphia Cream cheese	2	cup Pineapple juice

### Procedure

---

- 1 First layer...Mix jello and water, when partially jellied add pineapple not drained. Put in 13x9x2 inch pan. Refrigerate until jelled. Second layer...Mix cream cheese and Cool Whip until fluffy. Spread over set Jello. Third layer...Mix flour and sugar together. Add eggs, beat after each addition. Add pineapple juice. Cook until thick. Let cool. Spread over 1st and 2nd layer. Refrigerate.

Servings: 1

## Pineapple Cheese Salad ala Joyce

---

1	cn	Crushed pineapple (large)	1	Tbs	Flour
		drain and save juice	1		Egg yolk
1	cup	American cheese, cut up			Salt
1	cup	Marshmallows (or more)	1/2	cup	Pineapple juice
1/2	cup	Sugar			

### Procedure

---

- 1 Put drained pineapple into a salad bowl. Add cheese and marshmallows. Toss lightly. Make a dressing with the juice, sugar, flour, egg yolk, and salt. If the dressing is too thick, add water. Pour over the pineapple mixture and stir gently. Chill before serving.

Servings: 1

Yield: 1 Recipe

## Pineapple Cheese Squares

---

4    sl Bread  
      Margarine

4    sl Cheese, your choicce  
4    Pineapple rings

### Procedure

---

- 1 Spread margarine on bread. Add cheese, then put pineapple ring on top. Bake in 350 oven til cheese melts. Serve.

Servings: 6

## Pineapple Cheesecake

---

1/2 cup	Granola, nonfat; or lowfat	1 1/4 cup	Sugar
16 oz	Lowfat cottage cheese	1/4 tsp	Salt
8 oz	Light cream cheese; softened	4	Egg whites
		1 tsp	Vanilla extract
1/4 cup	All-purpose flour; plus	1 cup	Crushed pineapple in juice
2 Tbs	All-purpose flour		

### Procedure

---

- 1 Preheat oven to 325 degrees; coat an 8-inch springform pan with nonstick cooking spray. Whirl granola in a food processor until slightly ground; spread in the pan. Process cottage cheese and cream cheese in a food processor until smooth. Add flour, sugar, salt, egg whites and vanilla extract; whirl until well blended. Stir in pineapple. Pour into prepared pan; place pan on a baking sheet. Bake for 1 hour. Turn off oven; let cheesecake stand in the oven, with the door slightly open, for 1 hour. Remove pan to rack to cool completely. Gently loosen cake from the sides of the pan; remove sides of pan.

Servings: 12

## Pineapple Cream Cheese Pie

---

1/3 cup	Sugar	1/2 tsp	Salt
1 Tbs	Cornstarch	2	Eggs
1	cn (9 oz) Crushed Pineapple do not drain	1/2 cup	Milk
		1/2 tsp	Vanilla
1/2 lb	Cream cheese		
1/2 cup	Sugar; additional		

### Procedure

---

- 1 Blend 1/3 cup sugar with the cornstarch. Add pineapple; cook, stirring constantly, until thick and clear. Blend cream cheese (softened to room temperature) with 1/2 cup sugar and the salt. Add eggs, one at a time, stirring well. Blend in milk and vanilla. Spread pineapple mixture over the bottom of a 9-inch unbaked pie shell. Pour in cream cheese mixture. Bake in 400 F oven for 10 minutes; reduce heat to 325 F for 50 minutes. Cool before serving.

Servings: 1

Yield: 1 Pie

## Pineapple Cream Cheese Pizza

---

1	lb	Frozen bread dough (1 loaf), thawed and cut in half			Grated peel and juice from 1 lemon
2		package (8 oz) cream cheese, softened	2		(8 1/4 oz) cans crushed pineapple, drained
1/2	cup	Sugar	2/3	cup	Strawberry jam
6	Tbs	Flour	2	Tbs	Sliced almonds, toasted
2		Egg yolks			

### Procedure

---

- 1 Servings: 16
- 2 Press dough into 2 greased 12 inch pizza pans.
- 3 Beat cream cheese, sugar, flour, egg yolks, 1 tsp lemon peel and 2 tsp lemon juice until smooth. Stir in pineapple. Spread mixture evenly over pizzas to within 1/2 inch of edges.
- 4 Bake in 400 deg. oven for 15 minutes or until browned.
- 5 Spread each with jam and sprinkle with almonds. Bake 5 minutes longer.

Servings: 6

## Pink Crustacean Cheese Biscuits

---

1/4	tsp	Garlic salt or powder	8 3/4	oz	Cold water
1/4	Tbs	Parsley flakes	1/4	lb	Cheddar cheese, sharp,grated
1/4	tsp	Italian seasonings			
1	lb	Bisquick	1/8	cup	Butter or margarine

### Procedure

---

- 1 Preheat oven to 450 degrees. Mix bisquick, water and cheese. Drop by large spoonfuls onto greased baking sheet. Bake for 8-10 minutes. After baking, (while hot) brush on melted butter or margarine mixed with garlic powder, parsley flakes and italian seasoning. (Amounts will vary by the size batch you make, but a little goes a long way.) Serve hot.

Servings: 10

## Portly Cheese Bread

---

1	package	Yeast	1 cup	Port-wine cheese food (Kraft Spreadery) or Cold-pack port-wine Cheese spread
3 1/4	cup	Better for Bread flour	1	Egg
2	Tbs	Gluten	3 Tbs	Port wine
2	Tbs	Parmesan cheese	1 cup	-Very warm water
1	Tbs	Sugar		
1	tsp	Salt		
1/8	tsp	Baking soda		

### Procedure

---

- 1 Add all the ingredients in the order listed, select white bread and push "Start." A wine-and-cheese-tasting party all by itself, this bread is also a wondrousnack when spread with additional port-wine cheese.

Servings: 1

Yield: 1 Loaf

## Pot Roast in Savory Cheese Sauce

---

5 lb	Beef chuck arm pot roast*	10 3/4 oz	Cheddar cheese soup; cond.
2 Tbs	Cooking fat	8 oz	Tomato sauce
	Salt	4 oz	Mushrooms; sliced, drained
	Pepper		
1	md Onion; sliced	1/4 tsp	Oregano
		1/4 tsp	Basil

### Procedure

---

- 1 In a Dutch oven, or large pan with a tight-fitting cover, brown meat in fat. Season with salt and pepper and remove from pan. Pour off fat drippings. 2. Cook onion in drippings remaining in pan until soft but not browned; stir often. 3. Add soup, tomato suace, mushrooms, oregano, and basil; mix well. 4. Return meat to pan. Cover and simmer for 3 to 3 1/2 hours or until done. (Or cook in a 325F oven for same amount of time.) Turn meat once to cook it evenly throughout. Skim off excess fat. 5. If sauce is too thin, remove meat to a platter and keep warm. Mix 2 tablespoosn flour in 1/3 cup cold water. Add mixture slowly to sauce. Bring to a boil, stirring constantly, and cook until thickened, about 3 minutes. Taste sauce and correct seasoning, if necessary, with salt and pepper. 6. If sauce needs only a little thickening, remove meat, skim off excess fat, and simmer, uncovered, for a few minutes. 7. Slice meat and serve with gravy.
- 2 \*Forzen beef chuck arm pot rasts and beef chuck blade roasts may be browned under the broiler. Place meat on boiler pan rack, then place pan in center of oven. Brown to one side, about 10 minutes. Turn meat and brown other side, about 8 to 10 minutes. Meat should be completely thawed after browning.

Servings: 10

## Potato Cheese Croquettes

---

2 cup	Cold mashed potatoes	3/4 tsp	Ac'cent
1	Egg, beaten	1/2 cup	Fine bread crumbs
1 cup	Cheddar cheese, grated	1/2 cup	Milk
	Salt to taste		

### Procedure

---

- 1 Break up potatoes. Beat egg in blender until frothy. Add potato pieces gradually, beating at medium speed until blended.
- 2 Stir in cheese, salt, and Ac'cent. Shape as desired. Dip into crumbs, then milk, and again into crumbs.
- 3 Fry in shallow hot fat until golden brown on all sides.

Servings: 4

## Potato Skins with Salsa and Cheese

---

2	lg Russet potatoes	1 Tbs	Chopped fresh cilantro
3/4 cup	Diced, seeded, firm, ripe tomatoes	1 Tbs	Fresh lime juice
1/2 cup	Fresh corn kernels	1 tsp	Seeded, finely chopped jalapeno or other pepper
1/4 cup	Rinsed, drained canned black beans	pinch	Salt, or to taste
2 Tbs	Finely chopped cucumber	1 tsp	Olive oil
2 Tbs	Thinly sliced scallion	2 Tbs	Shredded part-time mozzarella or reduced-fat Monterey Jack cheese
2 Tbs	Olive oil		
1 Tbs	Finely chopped green bell pepper		

### Procedure

---

- 1 Preheat oven to 400°F. Wash the potatoes thoroughly; pierce with the tip of a knife and bake directly on the oven rack until tender, about 45 minutes. Let cool.
- 2 Meanwhile, make the salsa: In a bowl, combine the tomato, corn, black beans, cucumber, scallion, 2 tablespoon olive oil, green pepper, cilantro, lime juice and jalapeno; add salt to taste.
- 3 Halve the potatoes lengthwise and, using a teaspoon, carefully remove all but 1/8"-1/4" of the potato, leaving the skin intact. Reserve the insides of the potatoes for another use. Brush the inside of the potato shells lightly with the 1 teaspoon olive oil. Preheat the broiler. Place the potato skins cut side up on a baking sheet and broil 3-4" from the flame for 5 minutes. Turn the skins over and broil on the other side for 1 minute.
- 4 Spoon the salsa into the potato skins, dividing it evenly. Sprinkle with the cheese, dividing it evenly. Broil the skins just until the cheese is melted. Serve immediately.
- 5 Nutritional analysis per serving: 180 calories; 9 grams total fat; 4 grams protein; 23 grams carbohydrates; 2 milligrams cholesterol; 105 milligrams sodium.

Servings: 4

- ## Procedure

- Servings: 8

## Potato/cheese/corn Chowder

---

2	Tbs	Butter or margarine	1	lb	Sliced sausage
5	lb	Potatoes 1 lb grated; 4 lbs diced	1	quart	Chicken stock
3/4	cup	Celery; diced	1	cup	Powdered milk NOT mixed up
1	cup	Carrots; diced	1		cn Cream of mushroom soup
1		md Onion; minced	1	tsp	Black pepper
2	lb	Grated Cheese	1	Tbs	Seasoned salt
3		cn Creamed corn	2	tsp	Basil
2		cn Whole corn (or frozen)			

### Procedure

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- 2 This can either be cooked as direced in the recipe, or for about 10 hours in the crock pot, on HI, adding the milk powder and cheese at the end.
- 3 In a large pot, melt butter over medium heat. Saute onion and celery until softened but not brown. Add potatoes, Chicken broth, S&P, basil and carrots. Bring to boil, reduce heat and simmer for 30 minutes until potatoes are just tender. Brown sliced sausage pieces in a fry pan, add to chowder. Add cream of mushroom soup and corn. Simmer until potatoes and carrots are done to your desired level of mushiness ( I like em mushy in my chowder). Add grated cheese and milk powder. If the chowder is too thin, you can remove some of it and put throught the blender to thicken, if it is too thick, add water. Adjust seasonings if desired. Serve with bread or crackers.

Servings: 10

## Potato/Cheese/Corn Chowder

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2	Tbs	Butter or margarine	1	lb	Sliced sausage
5	lb	Potatoes 1 lb grated; 4 lbs diced	1	quart	Chicken stock
3/4	cup	Celery; diced	1	cup	Powdered milk NOT mixed up
1	cup	Carrots; diced	1		cn Cream of mushroom soup
1		md Onion; minced	1	tsp	Black pepper
2	lb	Grated Cheese	1	Tbs	Seasoned salt
3		cn Creamed corn	2	tsp	Basil
2		cn Whole corn (or frozen)			

### Procedure

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- 4 Date: 01-27-94 (16:40) Computer Specialties Bbs

Servings: 10

## Potato-cheese Soup

---

1	Onion; chopped	1	cup	Heavy cream
2	Tbs Butter	1 1/2	cup	Grated sharp Cheddar cheese
2	cup Peeled and diced potatoes			
3	cup Chicken stock or water	1/4	cup	Minced fresh dill

### Procedure

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- 1 SAUTE THE ONION IN BUTTER until softened. Add the potatoes and stock (or water) and simmer for 15 minutes or until potatoes are tender. Transfer to a blender or food processor and puree until smooth. Return to the pot, add cream and cheese and heat through. Before serving, stir in dill.

Servings: 6

## Potato-Cheese Soup C/p

### Procedure

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- 1 md Potatoes (Abt. 6 Cups) -- peeled and chopped /2 c Water /2 ts Onion powder ts Instant chicken granules /4 White pepper c Colby or Cheddar cheese -- shredded (8 oz.) cn Evaporated milk (12 oz. can)
- 2 In a 3 1/2 or 5 qt slow cooker, combine potatoes, water, onion powder, bouillon granules and pepper. Cover; cook on low-heat setting 9-11 hours or on high-heat setting 4 - 4 1/2 hours. Stir cheese and milk into soup. Cover; cook on low heat setting 1 hour more or on high heat setting 30 minutes more. If desired, mash potatoes slightly just before serving.
- 3 Makes 6-8 servings.
- 4 Recipe By :
- 5 From: Date:

Servings: 6

## Praline Cheesecake

---

1	cup	Graham Cracker Crumbs	2	Tbs	Unbleached All-purpose Flour
3	Tbs	Sugar			
3	Tbs	Margarine, Melted	3		Large Eggs
24	oz	Cream Cheese, Softened	2	tsp	Vanilla
3/4	cup	Dark Brown Sugar, Packed	1/2	cup	Pecans, Finely Chopped
					Granishes *

### Procedure

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- \* Garnish include Maple Syrup and Pecan halves. Combine crumbs, granulated sugar and margarine; press onto bottom of 9-inch springform pan. Bake at 350 degrees F., 10 minutes. Combine cream cheese, brown sugar and flour, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in vanilla; stir in chopped pecans. Pour over crust. Bake at 450 degrees F., 10 minutes. Reduce oven temperature to 250 degrees F., and continue baking an additional 30 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Brush with maple syrup; top with pecan halves.

Servings: 10

# Pumpkin Cheese Pie

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	-Cheese layer.....	1 1/2	Pumpkin pie spice	Prepare
8	oz	Softened cream cheese		pie shell but do not bake.
1		Egg Pie layer	2	Tbs
1 1/2	cup	Canned pumpkin		Granulated sugar replacement
2		Eggs	1	tsp
			1	cup
			2	Tbs
				Vanilla
				Evaporated milk
				Granulated sugar replacement

## Procedure

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- 1 For cheese layer, combine cream cheese, sugar replacement, vanilla and 1 egg in mixing bowl. Stir to mix well, spread in bottom of unbaked pie shell. For pie layer, combine pumpkin, milk, 2 eggs sugar replacement and spices in a mixing bowl, beating to blend thoroughly. Carefully pour over cheese layer. Bake at 350 degree for 65 to 70 min or until knife inserted comes out clean.

Servings: 1

# Pumpkin Cheese Tart

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## CRUST

1/3 cup Rolled oats

1 cup Crushed gingersnaps (20)

3 Tbs Margarine or butter melted

1/4 tsp Cinnamon

## Procedure

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- 1 CREAM CHEESE FILLING pk 8 oz ea lofat cream cheese /2 ts Vanilla /3 c Sugar tb Flour Egg tb Skim milk
- 2 --PUMPKIN FILLING-- c Canned pumpkin /3 c Firmly packed brown sugar /2 ts Pumpkin pie spice /4 c Skim milk
- 3 CARAMEL SAUCE /2 c Firmly packed brown sugar /4 c Corn syrup tb Water tb Margarine or butter /4 ts Vanilla
- 4 Heat oven to 375F. Spray a 10" tart pan with a removable bottom with non-stick spray. Set aside. In a small bowl, combine all crust ingredients (note, you may grind the rolled oats if you desire) and mix well. Press in bottom and up the sides of the spray-coated pan. Bake for 6 minutes or until set. Set aside.
- 5 In a large bowl, combine all cream cheese filling ingredients. Beat at medium speed until smooth and creamy. Reserve 2/3 cup of cream cheese filling and set aside.
- 6 In a small bowl, combine all pumpkin filling ingredients and mix well. Add to the remaining cream cheese filling batter and mix well. Spoon into partially baked crust. Spoon dollops of reserved cream cheese filling randomly over pumpkin filling. Using a table knife, swirl the mixtures to marbelize them. Bake at 375F for 25-30 minutes, or until set. Cool 10 minutes. Remove sides of pan. Serve warm, or cool completely and refrigerate until serving time.
- 7 Just before serving, in a small saucepan, combine all caramel sauce ingredients. Cook over medium heat until mixture comes to a boil. Boil 1 minute, stirring constantly. Remove from heat. Serve over warm tart. Store in refrigerator.
- 8 Makes 10-12 servings.
- 9 Per serving: 2 starch, 1/2 fruit, 2 fat. Calories per serving: 290
- 10

Servings: 10

## Pumpkin Cheesecake

---

1 1/2	cup	Graham cracker crumbs	1	tsp	Finely grated orange zest
3	Tbs	Plus 1 cup Sugar	1	Tbs	Ground cinnamon
1	tsp	Ground ginger	1/2	tsp	Ground cloves
6	Tbs	Unsalted butter; melted	1/2	tsp	Ground nutmeg
1 1/2	lb	Cream cheese; room temp	6		Eggs; lightly beaten
1 3/4	cup	Pumpkin puree; room temp			

### Procedure

---

- 1 The cream cheese, pumpkin puree and eggs must be at room temperature before mixing. Preheat oven to 325F. Position a rack in the middle of the oven. Cover the outside (bottom and sides) of a 9-inch springform pan with heavy-duty aluminum foil, shiny side out (this helps the cheesecake to cook slowly and evenly). Butter the inside of the pan and set aside. In a bowl stir together the cracker crumbs, the 3 tablespoons sugar, and the ginger. Stir and toss while gradually adding the melted butter. Continue to stir and toss while gradually adding the melted butter. Continue to stir and toss until well mixed. Press the crumb mixture evenly over the inside of the pan to reach 1 3/4 to 2 inches up the sides. Chill for 30 minutes. Place the cream cheese in a large bowl. Using an electric mixer set on medium speed, beat until light and fluffy, 2 to 3 minutes. Slowly add the 1 cup of sugar while continuously beating; occasionally scrape down the bowl sides. Add the pumpkin, orange zest, cinnamon, cloves, and nutmeg and beat until smooth. Add the eggs, a little at a time, beating well after each addition and scraping down the bowl sides. Using a rubber spatula stir slowly to dispel some of the bubbles. Pour the batter in the prepared pan and smooth the surface. Bake until the top is lightly puffed all over, 60 to 70 minutes. The center may be slightly underset; it will firm up during cooling. Cool on a wire rack, then remove the foil and pan sides and refrigerate overnight. Before serving, you may want to carefully slip the chilled cake onto a large, flat serving plate if you have one. Use confectioners' sugar to stencil leaf or other designs on top, if you like. Slice the cheesecake while it is still well chilled. Serves 6 to 8 with leftovers.

Servings: 6

## Pumpkin Cheesecake 2

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		***crust***	1/2	tsp	Ginger
1	cup	Graham cracker crumbs	1/2	tsp	Nutmeg
1	Tbs	Sugar	1/4	tsp	Salt
4	Tbs	Butter or margarine; melted	2		Eggs
		***filling***			***topping***
2		package Cream cheese; softened, 8 oz .	2	cup	Sour cream
3/4	cup	Sugar	2	Tbs	Sugar
1		cn Pumpkin	1	tsp	Vanilla
1 1/4	tsp	Cinnamon	12		Pecan halves

### Procedure

---

- 1 Preparation Time: 0:55 Combine crust ingredients. Press into bottom of an 9 inch springform pan; chill. For filling, beat cream cheese and sugar in a large mixing bowl until well blended. Beat in pumpkin, spices and salt. Add eggs, one at a time, beating well after each. Pour into crust. Bake at 350 for 50 minutes. Meanwhile, for topping, combine sour cream, sugar and vanilla. Spread over filling; return to the oven for 5 minutes. Cool on rack; chill overnight. Garnish each slice with a pecan half.

Servings: 16

## Pumpkin Marble Cheesecake

---

1 1/2	cup	Gingersnap Crumbs	1	tsp	Vanilla
1/2	cup	Finely Chopped Pecans	3		Eggs
1/3	cup	Margarine, Melted	1	cup	Canned Pumpkin
16	oz	Cream Cheese, Softened	3/4	tsp	Cinnamon
3/4	cup	Sugar	1/4	tsp	Ground Nutmeg

### Procedure

---

- 1 Combine crumbs, pecans and margarine; press onto bottom and 1/2-inches up sides of 9-inch springform pan. Bake at 350 degrees F., 10 minutes. Combine cream cheese, 1/2 c sugar and vanilla, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Reserve 1 c batter, chill. Add remaining sugar, pumpkin and spices to remaining batter; mix well. Alternately layer pumpkin and cream cheese batters over crust. Cut through batters with knife several times for marble effect. Bake at 350 degrees F., 55 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill.

Servings: 10

## Quesadillas with Cheese

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25 g	Butter	100 g	Sliced button mushrooms
275 g	Grated cheddar cheese	12	Uncooked 15cm tortillas
1	Beaten egg		

### Procedure

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- 1 Heat up the butter in a frying pan and saute the mushrooms until soft. Spread a spoonful of cheese on half of each tortilla leaving a 1cm margin around the edge. Top with the mushrooms. Brush the edges of the tortilla with beaten egg, then fold in half and push the edges firmly together to seal.
- 2 Pour vegetable oil into a deep frying pan to a depth of 1cm. Heat until a cube of bread goes brown in 1 minute - then fry the quesadillas, 2 or 3 at a time for 2 minutes on each side until browned. Drain on kitchen paper and serve with tomatoes, cucumber and coriander sprigs to garnish
- 3 Calories: 320 per serving

Servings: 4

## Quick Lemon Cheesecake

---

1 1/2 cup	Crushed plain vanilla cookies	1 tsp	Cinnamon
1 tsp	Grated lemon rind	1/2 cup	Melted butter

### Procedure

---

- 1 lb. cream cheese 1 c. sweetened condensed milk 1/2 c. lemon juice 2 tsp. grated lemon rind 1 c. cream Whipped cream Grated lemon rind Glace cherries 1. Mix crushed cookies, lemon rind, cinnamon and melted butter. Press on the bottom and sides of a 9 inch springform pan. Chill until ready to use.
- 2 Soften the cream cheese, then beat together with the condensed milk, lemon juice and lemon rind.
- 3 Whip the cream and fold into the cream cheese mixture.
- 4 Pour into the prepared crust and chill for several hours or overnight.
- 5 Serve decorated with whipped cream, lemon rind and glace cherries. Serves 8.

Servings: 4

## Quick Cheese Biscuits

---

2	cup	Buttermilk baking mix	2	Tbs	Butter or margarine; melt
2/3	cup	Milk	1/2	tsp	Garlic powder
1/2	cup	Cheddar; shred			

### Procedure

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- 1 In a bowl, stir the biscuit mix, milk and cheese just until moistened. Drop by tb onto an ungreased baking sheet. Mix butter and garlic powder; brush over biscuits. Bake at 475~ for 8 to 10 minutes or until golden brown. Serve warm.

Servings: 1

Yield: 18 Biscuits

## Raisin Cream Cheese Spread

---

8	oz	Cream Cheese; Room Temp.	1/4	tsp	Salt
1/3	cup	Raisins or Currants	2	Tbs	Chutney; Chopped
1/2	tsp	Ginger	4	Tbs	Sherry; Medium Dry

### Procedure

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- 1 Beat the cream cheese until smooth, then work in the raisins or currants, ginger, salt and chutney. Add the sherry, a T at a time, until the mixture is of spreading consistency.

Servings: 4

## Randy Pollak's New York Persimmon Cheesecake

---

1 1/4	cup	Flour	1/4	cup	Flour
1/4	cup	Sugar	4		Eggs
1/2	cup	Unsalted butter	2		Egg yolks
1		Egg yolk	1 1/2	cup	Fresh oriental persimmon
2	Tbs	+1 t. whipping cream			.puree
1 1/2	lb	Cream cheese, softened			Whipped cream (swirled
1		cn Sweetened condensed			with
		milk			.some persimmon puree)
		(14 oz)			Persimmon slices to
					garnish

### Procedure

---

- 1 Combine 1 1/4 cups flour and sugar; cut in butter until the mixture resembles coarse meal. Combine the egg yolk and whipping cream; add to flour mixture to make a stiff dough. Pat into a disc, wrap in plastic wrap and chill 30 minutes.
- 2 Pat dough into 1/8 inch thickness. Place it over the buttered bottom of a 9 inch springform pan. Trim off and reserve any excess dough. Pierce bottom of dough with a fork in 6 places. Bake at 450F for 7-9 minutes or until lightly toasted. Butter the side of a springform pan and connect it to the cooled base. Roll out the remaining dough 1/8 inch thick, press dough strips onto side of the pan and seal against the bottom crust. Trim off any excess.
- 3 In a large mixing bowl, beat cream cheese until fluffy. Reduce the speed of the mixer to low, and beat in sweetened condensed milk, flour, eggs and egg yolks, beating until blended after each addition. Stir in persimmon puree. Pour into the prepared crust and bake at F for 15 minutes. Reduce oven temp to 250F and continue baking an additional hour. (DO NOT OPEN OVEN DOOR).
- 4 Place in refrigerator and refrigerate overnight. Garnish with persimmon slices and whipped cream.

Servings: 16

## Raspberry Cheesecake

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1	cup	Graham cracker crumbs	3	Tbs	Sugar
1/4	cup	Melted butter or margarine	10	oz	Pkg frozen raspberries
1		Env unflavored gelatin	8	oz	Pkg cream cheese, softened
1/2	cup	Sugar	1	Tbs	Grand Marnier
1	cup	Whipping cream, whipped			

### Procedure

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- 1 For crust, in a small bowl, combine crumbs, 3 tbs sugar and melted butter. Press onto the bottom of a 9-inch springform pan. Bake in a 350-F oven for 10 minutes. Cool. For the filling, drain raspberries, reserving juice. Set raspberries aside. In a small saucepan, combine reserved juice, 1/4 cup cold water and gelatin. Let stand for 5 minutes. Cook and stir over low heat till gelatin dissolves. Remove from heat. Cool for 10 minutes. In large mixer bowl, beat cream cheese and 1/2 cup sugar with electric mixer on medium speed till blended. Add reserved raspberries, Grand Marnier and raspberry-gelatin mixture. Beat on low speed till well blended. Chill till partially set (mixture will be the consistency of unbeaten egg whites). By hand, gently fold whipped cream into partially set raspberry mixture. Spoon into springform pan. Chill for 6 to 24 hours. Run knife around edge of pan to loosen. Remove side of pan. Top with fresh raspberries and additional whipped cream, if desired.

Servings: 1

## Raspberry Cheesecake Brownies

---

		<b>For brownie batter:</b>	2/3	cup	Sugar	
4	oz	Fine-quality bittersweet =chocolate chopped	2	tsp	Fresh lemon juice	
			1		lg Egg	
2	oz	Unsweetened chocolate chopped	1/2	tsp	Vanilla	
			1/4	tsp	Salt	
1/2	cup	Unsalted butter	2	Tbs	All-purpose flour	
1 1/4	cup	Sugar	1 1/2	cup	Raspberries	
3		lg Eggs	1	Tbs	Sugar	
1 1/2	tsp	Vanilla			Confectioners' sugar	
3/4	tsp	Salt			= for sprinkling	
3/4	cup	All-purpose flour			= brownies (if desired)	
		<b>For cheesecake topping:</b>				
8	oz	Cream cheese; softened				

### Procedure

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- 1 Preheat oven to 350 degrees, and butter and flour a 13 by 9-inch baking pan. Make brownie batter: In a metal bowl set over a pan of barely simmering water melt chocolate with butter stirring, and cool. Whisk in sugar and eggs, 1 at a time, and whisk in vanilla and salt. Whisk in flour until just combined and spread batter evenly in prepared pan. Make cheesecake topping: In a bowl with an electric mixer cream together cream cheese and sugar until light and fluffy and beat in lemon juice, egg, vanilla, and salt. Beat in flour and spread mixture in an even layer over batter. Scatter raspberries over topping and sprinkle with sugar. Bake brownies in middle of oven for 35 to 40 minutes, or until top is puffed and pale golden and a tester comes out with crumbs adhering to it. Cool brownies completely in pan on a rack and chill, covered, at least 6 hours or overnight. Cut brownies into bars and sprinkle with confectioners' sugar. Serve brownies cold or at room temperature. 24 brownies

Servings: 24

## Raspberry Chocolate Swirl Cheesecake

---

-----crust-----			1	cup	Sugar; divided
1 1/4	cup	Vanilla wafer crumbs (about 40 wafers)	1 1/2	tsp	Vanilla; divided
			3		Eggs; at room temperature
1/4	cup	Cocoa powder	1/4	cup	Cocoa powder
1/4	cup	Powdered sugar	1	Tbs	Vegetable oil
1/4	cup	Unsalted butter; melted	2/3	cup	Red raspberry spread (seedless)
-----filling-----					
24	oz	Cream cheese; softened	3	Tbs	Flour

### Procedure

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- 1 Preheat oven to 350. Combine crumbs, cocoa, and sugar and stir in butter. Press mixture onto bottom of 9-inch springform pan. Bake -10 minutes and cool.
- 2 FILLING:
- 3 Preheat oven to 425.
- 4 Beat cream cheese, 3/4 cup sugar and 1 teaspoon vanilla until smooth. Add eggs, beat until well-blended. In small bowl, stir together cocoa and remaining 1/4 cup sugar. Add oil, remaining 1/2 teaspoon vanilla and 1 1/2 cups cheese mixture; blend well. Add raspberry spread and flour to remaining cheese mixture and blend well. Pour half of raspberry mixture into pan, dollop with about half of chocolate mixture on top. Repeat with remaining mixture ending with chocolate dollops on top. Gently swirl with knife. Bake 10 minutes. Reduce oven temperature to 250 and continue baking for 55 minutes.

Servings: 1

## Raspberry Mirror Cheesecake

---

1 1/4 cup Chocolate wafer cookie crumb      1/3 cup Butter, melted

### Procedure

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- 1 -----FILLING----- oz Semisweet chocolate, -coarsely chopped c Cream cheese, softened - 2x250 g pkgs c Granulated sugar Eggs ts Vanilla
- 2 -----GLAZE----- g Frozen raspberries, thawed /2 c Granulated sugar /2 ts Gelatin
- 3 Assemble 9-inch springform pan with base lip-side down. stir cookie crumbs with butter until moistened; with back of spoon, press evenly onto bottom of pan. Centre pan on foil squar; press foil up to cover side of pan. Bake in 325F 160C oven for 5 minutes. Set aside.
- 4 filling: Meanwhile, in large bowl set over hot (not boiling) water, melt chocolate; set aside and let cook to room temperature. in separate bowl, beat cream cheese with sugar for 2 minutes or until smooth and light. Beat in eggs, 1 at a time, scraping down side of bowl often. Beat in vanilla.
- 5 Stir half of the cream cheese mixture into cooled chocolate; scrape onto baked crust. Gently pour remaining cream cheese mixture evenly over top.
- 6 Set pan in larger pan; pour in enough hot water to come 1 inch up sid eof pan. Bake in 325F 160C oven for hour or just until no longer shiny and top does not jiggle. Turn oven off. Let cool in oven for 1 hour. Remove from oven and water; let cool to room temperature. Refrigerate uncovered, until chilled.
- 7 Glaze: Meanwhile, press thawed raspberries through fine sieve to make 3/4 cup juice. In saucepan, bring juice and sugar to boil over medium-high heat; cook, stirring, for 30 seconds or until dissolved. Whisk 1/4 cup into gelatin in bowl; let stand for 1 minute. Stir in remaining raspberry mixture.
- 8 Refrigerate glaze, stirring often, for about 1 hour or until consistency of liquid honey. Pour over chilled cake, gently spreading with back of spoon to evenly cover top. Refrigerate for 1 hour or until glaze is set.

Servings: 1

Yield: 1 Cheesecake

# Raspberry Mousse Cheesecake

	-----, , -			Filling
	Raspberry mousse	1	lb	Cream cheese; softened
1 1/2	tsp Gelatin	1/2	cup	Sugar
1 1/2	Tbs Cold water	2		Eggs
1/2	cup Raspberry preserves	1/2	tsp	Vanilla
2	Tbs Sugar	1		9" chocolate crumb crust prepared
1	cup Heavy whipping cream			

## Procedure

- FILLING**-Preheat oven to 325~. Mix cream cheese, sugar, eggs and vanilla wit electric mixer on medium until thoroughly blended, about to 4 minutes. Po into prepared crust. Place on baking sheet and bake for 25 minutes. Cool to refrigerated temperature. **MOUSSE**-Sprinkle gelatin over cold water, stir and let stand 1 minute. Micro on HIGH for 30 seconds or until gelatin is completely dissolved. (Or heat o stove with 1 additional tb of water.) Combine gelatin with preserves. Chill 10 minutes. **CREAM**-Whip cream until soft peaks form. Add 2 tb sugar and continue whipping until stiff peaks form. Measure out 1-1/2 c of whipped cream for mousse and set aside. Refrigerate remainder of cream for topping. Gently fold raspberry mixture into measured whipped cream. Spread raspberry mousse on top of chilled cheesecake, mounding slightly in the center. Chill hour before serving. To serve, cut cheesecake into 6 servings and top each piece with a dloop of reserved whipped cream.

Servings: 6

## Raspberry Ribbon Cheesecake

---

2	cup	Chocolate wafer crumbs				<b>Filling/Topping:</b>
1/3	cup	Butter or margarine ,	3 8	oz	pkgs cream cheese	softened
		Melted				
3	Tbs	Sugar	1/2	cup	Sugar	
		<b>Raspberry Sauce:</b>	2	Tbs	All-purpose flour	
2 1/2	cup	Fresh or frozen	1	tsp	Vanilla extract	
		unsweetened	2		Egg whites	
		Raspberries ,	1	cup	Whipping cream	
		Thawed	2	Tbs	Orange juice	
2/3	cup	Sugar	1 1/2	cup	Fresh or frozen	
2	Tbs	Cornstarch			unsweetened	
2	tsp	Lemon juice			Raspberries ,	
					Thawed	

### Procedure

---

- 1 Combine the first three ingredients; press into bottom and 1 1/2 in. up the sides of a greased 9-in. springform pan. Chill 1 hour or until firm. Puree raspberries in a blender or food processor. Press through a sieve; discard seeds. Add water if necessary to measure 1 cup. In a saucepan, combine sugar and cornstarch. Stir in raspberry juice; bring to a boil. Boil 2 minutes, stirring constantly. Remove from heat; stir in lemon juice and set aside. In a mixing bowl, beat cream cheese, sugar, flour and vanilla until fluffy. Add egg whites; beat on low just until blended. Stir in cream. Pour half into crust. Top with 3/4 c raspberry sauce (cover and refrigerate remaining sauce). Carefully spoon remaining filling over sauce. Bake at 375 for 35-40 minutes or until center is nearly set. Remove from oven; immediately run a knife around pan to loosen crust. Cool on wire rack 1 hour. Refrigerate overnight. Add orange juice to chilled raspberry sauce; gently fold in raspberries. Spoon over cheesecake.

Servings: 12

## Red Lobster Cheese Rolls

---

1	tsp	Garlic salt or powder	44	oz	Cold water
1	Tbs	Parsley flakes	1	lb	Cheddar cheese, sharp,grated
1	tsp	Italian seasonings			
5	lb	Bisquick	1/2	cup	Butter or margarine

### Procedure

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- 1 Preheat oven to 450 degrees. Mix bisquick, water and cheese. Drop by large spoonfuls onto greased baking sheet. Bake for 8-10 minutes. After baking, (while hot) brush on melted butter or margarine mixed with garlic powder, parsley flakes and italian seasoning. (Amounts will vary by the size batch you make, but a little goes a long way.) Serve hot.
- 2 The Red Lobster manager's recipe is for a large quantity, so you'll have to reduce the ingredient quantities by the size batch you desire. Note: For a smaller batch I usually use 2 C. Bisquick, 1/2 cup cold water, and 3/4 c. grated cheddar which will yield about 12 biscuits.
- 3 You may also substitute soda water or gingerale for the water, if desired.

Servings: 1

## Red Lobster Easy Cheesecake

---

<b>Crust:</b>		8 oz	Sour cream
10 oz	Lorna doone cookies; crushed	2	lg Eggs
		2 Tbs	Butter
1/4 lb	Butter; melted	2 Tbs	Cornstarch
1/4 cup	Sugar	1 cup	Sugar
1	Knox unflavored gelatin	1 tsp	Vanilla
<b>Filling:</b>			Crushed cookie crumbs
16 oz	Cream cheese; room temp		

### Procedure

---

- 1 **CRUST**-Mix crumbs with butter, sugar and gelatin. Pat out evenly over bottom of greased 9" springform pan. Bake at 350~ exactly 8 minutes.  
**FILLING**-Beat with electric mixer cream cheese, sour cream, eggs, butter, cornstarch, sugar and vanilla. When the filling is perfectly smooth and creamy pour into crust. Return to 350~ oven and bake 30 to 35 minutes or until a knife inserted comes out clean. Cool in pan on rack 20 minutes before releasing springform from the cake. Cool another 20 minutes before cutting. Sprinkle top with cookie crumbs. Source:

Servings: 1

## Red Lobster Garlic Cheese Biscuits (light)

---

2	cup	Minus 1 T flour	3	Tbs	Stick margarine, chilled
1	Tbs	Plus 2 tsp baking powder	3/4	cup	Low fat (1.5%) buttermilk
1/2	tsp	Baking soda	1 1/2	oz	Sharp cheddar cheese, grated
1	pinch	salt	1/4	tsp	Garlic powder

### Procedure

---

- 1 Preheat oven to 450F. Line baking sheet with parchment or waxed paper; spray with nonstick cooking spray.
- 2 In a medium bowl, sift together the flour, baking powder, soda and salt. Add 2 tablespoons of the margarine and blend with pastry cutter until mixture resembles coarse crumbs. Add buttermilk and cheese; combine with fork, handling dough as little as possible. Drop by spoonfuls onto prepared baking sheet; bake until lightly browned, about 8-10 minutes.
- 3 While biscuits are baking, in a small microwavable bowl, add remaining tablespoon margarine; microwave on high until margarine is melted. Stir in garlic powder; set aside.
- 4 When biscuits are done, remove from oven and brush margarine mixture evenly over the warm biscuits. Remove from baking sheet and serve immediately.
- 5 Serving (1 biscuit) equals 3/4 fat, 1 1/4 bread, 15 calories. Per serving 83 calories, 2 gm pro, 9 gm carb, 4 gm fat, 338 mg sodium, 4 mg chol, 0 gm fib.

Servings: 12

## Red Lobster Garlic Cheese Rolls

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16 oz	Very finely shredded Cheddar cheese	5 lb	Box of Bisquick Mix Garlic butter, soft or melted
6 cup	Water		

### Procedure

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- 1 Mix together cheese, water and Bisquick in a large bowl. Drop onto a non-stick cookie sheet or one that is covered with aluminum foil. You will need to experiment with size but they should turn out to be about the size of a normal biscuit (about 2" in diameter??). Bake at degrees until golden (sorry, don't have the cooking time. Perhaps the Bisquick box can help). Right after you remove the rolls from the oven, spread or brush VERY GENEROUSLY with garlic butter (soft or melted butter with lots of finely diced or crushed garlic mixed in). Serve rolls warm.
- 2 Note: I have no idea how many rolls this makes so you may want to cut it down unless you plan on feeding a herd!

Servings: 1

## Reese's Peanut Butter Cup Cheesecake

---

-----crust-----		5	Eggs/jumbo; shelled
1 1/2	package Graham crackers;		Warmed micro for 25 secs
	crushed	1/4 cup	Cornstarch
5	Tbs Butter; melted	1 tsp	Vanilla
1/3	cup Sugar	1/2 cup	Whipping cream
-----cake-----		8	Reese's peanut butter cups
32	oz Cream cheese softened in		Chopped into med size pcs.
	Micro 2 mins		
1	cup Sugar		

### Procedure

---

- 1 Crust: Mix and pat into a 10" springform pan. Cake: Cream the cheese until light. Add sugar and beat some more. Add eggs one at a time and beat after each. Mix in cream, vanilla & cornstarch. Stir in candy. Pour into crust and bake at 350 for 1 hour until outside edge is firm and middle is still soft. Keep a pan of water in the bottom of the oven). When the cake comes out of the oven, run a knife around the edge. Cool for several hours then top with more chopped Reese's and drizzle with melted chocolate. Optional: Add 1 cup chopped peanuts to the crust or even add 1/2 cup peanut butter to the cake (after the eggs & before the cream).

Servings: 1

# Refries & Cheese Bread

---

2/3		package Yeast	2/3	tsp	Salt
3/16	tsp	Ginger	1/3	tsp	Garlic salt
3/16	tsp	Sugar	2/3	cup	Refried beans;canned
2	cup	Better for Bread flour	2 2/3	oz	Kraft "Mild Mexican"
1/3	cup	Wheat flour			Cheez Whiz
1 1/3	Tbs	Gluten	13/16	cup	Very warm water
2/3	tsp	Chili powder			

## Procedure

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- 1 Add all ingredients into the pan in the order listed Select white bread and push "Start" This bread can either accompany or replace the Southwestern breakfast staple of refried beans topped with cheese or wrapped in a flour tortilla - and leftover slices are great for sandwiches.

Servings: 1

Yield: 1 Loaf

## Refrigerator No-Cheese Cake

---

4		lg (2 1/2 x 2 1/2-inches)	1		Egg white
		graham crackers	1/2	cup	Instant nonfat dry milk
1	tsp	Margarine	2	Tbs	Fresh lemon juice
1	Tbs	Granulated gelatin	1 1/2	tsp	Pure vanilla extract Sugar
1/2	cup	Cold water			substitute equivalent to
2	cup	Plain low-fat yogurt Sugar	1	Tbs	Sugar
		substitute equivalent to	3		Maraschino cherries,
1	Tbs	Sugar			halved, or 6 small
1/2	cup	Iced water			strawberries for garnish
1 1/2	tsp	Grated lemon rind			

### Procedure

---

- Put crackers in a plastic bag and tie top; crush with a rolling pin or jar to make fine crumbs. Melt margarine in the bottom of a 8- or -inch round cake pan. Spread margarine evenly over bottom of pan. Sprinkle crumbs evenly on bottom only; press gently. Chill in refrigerator. Soak gelatin in cold water. Heat over boiling water to dissolve the gelatin. Combine yogurt and first measure of sweetener; beat at moderate speed with rotary beaters, adding dissolved gelatin gradually. Chill until it is the consistency of unbeaten egg whites. Meanwhile, place iced water, lemon rind, egg white, and dry milk powder in a large bowl. Beat with rotary beaters until soft peaks form. Add lemon juice, vanilla, and second measure of sweetener. Beat at high speed until stiff. Fold into partially set yogurt; blend very well. Spoon mixture on top of crumbs in pan. Chill 4 hours or longer until set. To unmold, loosen around edge of mold with thin spatula right down to bottom of pan. Place larger plate upside down on top of mold. Turn plate and pan over; cover top of pan for a few seconds with a hot cloth that has been run under hot water and then rung out. Remove cloth and lift pan from mold. When ready to serve, garnish with cherries or strawberries and cut into six equal slices. 6 Servings 1 Serving: 1/6 Cake Nutritive values per serving: 13 gm. carbohydrates; 8 gm. protein; 2 gm. fat; 104 calories; 0.3 gm. fiber; 124 mg. sodium; 6 mg. cholesterol Food Exchange per serving: 1 Low-Fat Milk Exchange Low-sodium

Servings: 1

## Rice Cheese Croquettes

---

2	cup	Rice; short grained	1	cup	Tomatoes; peeled
1/4	cup	Onion; finely minced	1	lb	Mozzarella; cut in 24 1/4
2	Tbs	Olive oil	1	cup	Bread crumbs; fine
1	tsp	-salt	1	cup	Vegetable oil; for frying
3 1/2	cup	-hot water			

### Procedure

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- 1 Eggs; slightly beaten -inch X 1 inch bits Suppli al Telefono To quote the author, "It is not easy to make Suppli al Telefono. Nevertheless, it pays to make the effort once in awhile because this dish always makes family and guests happy. The name comes from the fact that a thread of cheese will spin between your mouth and the suppli while you are eating it, resembling the mouthpiece of an early model telephone from the time this dish was first created. Suppl can be served as an appetizer, as a side dish in a dairy meal, or as a meal in itself for a lunch or brunch. ...Suppli should be served piping hot. Tell your guests, who might have never had them before, that suppli should be eaten with the fingers." Place rice, onion and olive oil in 2 qt saucepan and saute 2 or 3 minutes, stirring frequently. Add salt and 3 1/2 cups hot water. Bring to a boil. Lower heat to minimum and cook, covered, without stirring, 15 minutes. Add tomatoes and cook, uncovered, 5 minutes longer, stirring frequently. The rice should now be quite dry. Remove from heat and cool for 15 to minutes, add eggs and mix well. With damp hands, shape heaping tablespoons of the mixture into croquettes the size of a large egg; insert one piece of cheese into each croquette,

Servings: 6

## Rice With Spinach, Herbs And Cheese

---

1	cup	White or brown rice	1	tsp	Chopped thyme
		Salt and pepper; to taste	1/4	cup	Minced parsley
1	lb	Fresh spinach	1	pinch	Red pepper flakes
1	Tbs	Olive oil	1/4	lb	Grated provolone cheese
1		Onion; minced	3		Eggs; beaten (optional)
1		Garlic clove; minced			

### Procedure

---

- 1 PREHEAT OVEN TO 350F. Cook rice in salted water until tender but still undercooked (15 minutes for white rice, 30 minutes for brown). Drain, rinse with cold water, drain again and set aside. Wash spinach and remove stems. Cook spinach in the water that clings to the leaves, until wilted. Cool and chop coarsely. Heat the oil, add the onion and saute until softened. Add the garlic and thyme. Combine all the ingredients together and season with salt and pepper to taste. Lightly oil a baking dish and add the spinach mixture. Drizzle more oil over the top, if desired. Cover with foil and bake for 25 minutes. Remove foil and cook for 5 minutes more.

2

Servings: 4

## Ricotta Cheese Noodles

---

1 lb	Noodles, thick or any tube shaped noodles	1/4 cup	Parmesan cheese (grated)
		1 tsp	Parsley flakes (dried)
2 Tbs	Olive oil	1/2 tsp	Basil, (dried)
1	sm Onion, finely diced	3 Tbs	Hot water
4	Slices bacon, chopped		Salt and pepper to taste
1	Carton ricotta cheese		

### Procedure

---

- 1 Cook noodles. Do not overcook. Drain.
- 2 Heat oil in a skillet over low heat. Add onion and bacon. Cook until onion is tender and bacon is not quite crisp. Drain oil. Put bacon and onion into a mixing bowl and add ricotta, Parmesan, parsley, basil and hot water. Stir well.
- 3 Pour half the noodles into the bacon and onion mixture. Stir well. Add the other half and stir well again. Salt and pepper to taste and serve immediately.

Servings: 6

## Rigani Cheese Bread

---

1	Tbs	Active dry yeast	1/2	Tbs	Dried mint; finely crumbled
1	cup	-Tepid (110 F) water	3/4	lb	Feta cheese; well drained, finely crumbled
3	Tbs	Olive oil			
1/2	tsp	Fine-grain sea salt			<b>1 Egg yolk; beaten with:</b>
3	cup	Whole wheat flour, or more	2	Tbs	-Warm water
2	Tbs	Dried rigani; crumbled			

### Procedure

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- 1 Sprinkle the yeast over the water and set aside in a warm place until foamy, about 10 minutes. Whisk in 2 tablespoons of the olive oil and the salt.
- 2 Sift the flour into a large mixing bowl, make a well in the center, and pour in the yeast mixture. Knead 10 minutes, adding additional flour if necessary to make a firm elastic dough. Transfer to a lightly oiled bowl, tightly cover with plastic wrap, and set aside for 2 hours in a warm draft-free spot.
- 3 Knead in the rigani, mint, and feta until evenly distributed throughout the dough. Lightly oil a heavy baking sheet and place the dough in the center. Form into a round loaf and flatten to a thickness of 2 inches. Cover with a clean kitchen towel and set aside for 1 hour in a warm draft-free spot. The dough will rise only slightly.
- 4 Heat the oven to 350 F.
- 5 With a sharp thin blade, slash the top of the loaf diagonally in 2 or parallel lines, brush with the remaining olive oil, and bake 25 minutes. Brush with the beaten egg yolk and bake 15 minutes longer, or until the bread is deep golden brown and sounds hollow when tapped on the bottom.

Servings: 12

## Rigatoni w Three Cheeses

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3	Tbs	Salt	1/2	cup	Shredded mozzarella
1	lb	Rigatoni	1	cup	Heavy cream
3 1/2	Tbs	Melted sweet butter	1/2	cup	Grated parmesan
1/2	cup	Shredded swiss cheese	1/2	tsp	Nutmeg
1/2	cup	Shredded fontina			

### Procedure

---

- 1 Preheat oven to 375 degrees. In lots of boiling water, add the salt and rigatoni. Cook until super al dante as they are going into the oven. Drain and rinse in cold water. In a large bowl, mix the butter into the pasta until it is well coated. Add the three cheeses and the cream. Toss well and add 1/2 the parmigiano while tossing. Place in a buttered casserole and sprinkle the remaining parmigiano on top. Sprinkle the nutmeg over everything and bake for 15 to 20 minutes. When the top of the pasta has turned golden brown, it is done.

Servings: 4

## Roasted Garlic With Goats Cheese

---

4	Bulbs garlic	1/8	pint	Double cream (2 fl oz)
2	Bay leaves, snapped in half	2	Tbs	Fresh coriander, chopped
4	Sprigs rosemary	1		Plump red chilli pepper
	Juice 1/2 lemon			deseeded, chopped
4 Tbs	Olive oil	1		Lemon quartered
4 oz	Soft goats cheese			lengthways
				Hot crusty toast
				Salt & pepper

### Procedure

---

- 1 Preheat the oven to gas Mark 6, 400F, 200C
- 2 Use scissors to cur away the thick central stem from the garlic bulbs and slice about 1/4in off the top of each bulb. Pack the bulbs into a small ovenproof dish, tuck half a bayleaf into each bulb, season generously with the salt and pepper, and cover with the sprig of rosemary. Squeeze over the lemon juice and anoint with olive oil. Cover loosely with baking pachment. Cook, basting a couple of times, for 35 minutes or until the garlic is soft and squashy to the touch.
- 3 Meanwhile, mash the goat's cheese and stir in the cream to make a smooth, thick paste. Mix in the coriander and chilli.
- 4 Allow the garlic to cool slightly and serve it in its dish. The thing to do is to let everyone help themselves to a bulb of garlic and some of the cooking juices. Serve the goats cheese separately, with plenty of hot crusty toast and lemon wedges to squeeze over the top.

Servings: 4

# Roasted Pepper-Cheese Bread

			(1 t for reg)
	<b>Large recipe:</b>	1 Tbs	Margarine or butter; soften
2	tsp Fleischmann's RapidRise		(2 t for reg)
	Yeast(1-1/4 for reg)	3/4 cup	Water(1/2 c for reg)
3	cup Gold Medal Better for Bread	1/4 cup	Roasted red peppers; chopped
	Flour(2 c for reg)		(3 T for reg)
3	Tbs Parmesan Cheese; grated	2	Cloves garlic; crushed
	(2 T for reg)		(1 clove for reg)
2	Tbs Sugar(1 T for reg)		Ripe olive spread (below)
1 1/2	tsp Salt(1/2 t for reg)		If desired
1 1/2	tsp Dried basil leaves		

## Procedure

- 1 PREPARE: Regular Recipe if your bread machine recipes typically call for 2 cups flour. Prepare Large Recipe if they typically call for 3 cups flour.
- 2 MEASURE all ingredients except Ripe Olive Spread and place in bread machine pan in the order that the bread machine manufacturer suggests.
- 3 SELECT regular bake or rapid bake cycle. Do not use delayed bake cycle. Serve bread with Ripe Olive Spread.
- 4 loaf (about 16 slices)
- 5 RIPE OLIVE SPREAD: Place 1-1/2 cups pitted ripe olives, 3 tablespoons olive oil, 3 tablespoons capers, drained. 3 flat anchovy fillets, drained, 1 teaspoon Italian seasoning and 2 cloves garlic in food processor or blender. Process or cover and blend until slightly coarse.
- 6 PER SLICE: Calories 75, Protein 2 g; Carbohydrate 14 g, Fat 1 g, Cholesterol 0 mg; Sodium 150 mg

Servings: 1

Yield: 1 Loaf

## Rocky Road Cheesecake

---

1	cup	Chocolate Wafer Crumbs	1/3	cup	Cocoa
3	Tbs	Margarine, Melted	1/2	tsp	Vanilla
1		Env. Unflavored Gelatin	2	cup	Mini Marshmallows
1/4	cup	Cold Water	1	cup	Whipping Cream, Whipped
16	oz	Soft Cream Cheese	1/2	cup	Chopped Nuts
3/4	cup	Sugar			

### Procedure

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- 1 Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 350 degrees F., 10 minutes. Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese, sugar, cocoa and vanilla, mixing at medium speed on electric mixer until well blended. Gradually add gelatin, mixing until blended. Fold in remaining ingredients; pour over crust. Chill until firm.

Servings: 10

## Roquefort Cheese Dip

---

1/2 lb	Roquefort cheese (room temp)	3/4 tsp	Garlic, minced
3/4 lb	Cream cheese cut into pieces (at room temp)	3/4 tsp	Worcestershire Sauce
		3/4 tsp	Tabasco sauce

### Procedure

---

- 1 Use an electric mixer to beat the Roquefort in a medium bowl until smooth. Gradually beat in the cream cheese. Add the remaining ingredients and beat until well combined and smooth. Serve at room temperature.

Servings: 1

Yield: 2 Cups

## Rules for Baking a Beautiful Cheesecake

### Procedure

---

- 1 =RULES FOR BAKING A BEAUTIFUL CHEESECAKE
- 2 Beat cheese and sugar together until very smooth and fluffy and the sugar is completely dissolved.
- 3 Beat in eggs 1 at a time just long enough to thoroughly blend. DO NOT OVER BEAT.
- 4 To avoid cracking on the top of the cheesecake: Place a pan of hot water on the floor of the oven during baking time.
- 5 Check that your oven is NOT drafty.
- 6 Check the accuracy of your oven temperature. A too-hot oven WILL cause cracks.
- 7 DO NOT "peek" at the cheesecake during baking time.
- 8 Use the proper size pan. If you use another size pan, adjust the baking time accordingly.
- 9 DO NOT over bake. Baking time IS important.
- 10 Run a spatula around the sides of the pan to loosen cheesecake immediately after baking.
- 11 Cool the baked cheesecake to room temperature COMPLETELY before refrigerating. A hot, or even warm cheesecake, in the refrigerator WILL definitely crack.
- 12 Even the non-amateur, following all the rules, will occasionally produce a cracked cheesecake. If so, simply cover the top of the cheesecake with one of your favorite toppings and pretend you didn't notice. The cheesecake will taste wonderful just the same. (I think that's why so many cheesecakes have toppings anyway!)

13

Servings: 4

# Rum Cream Cheese Balls

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## Procedure

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- 1 g sultanas 2 tablespoons rum 125g dark cooking chocolate 125g white marshmallows 125g cream cheese at room temperature desiccated coconut
- 2 Place the sultanas in a dish and pour in the rum. Allow to stand for at least 4 hours or overnight if possible. Melt chocolate and marshmallows in a double saucepan. When well mixed, remove from heat, and mix in the cream cheese then the sultanas. Roll into small balls and then roll in coconut. Store in an airtight container in the refrigerator.

Servings: 1

## Rum Raisin Cheesecake

---

1	cup	Old Fashioned Oats, Uncooked	1/2	cup	Sour Cream
			3	Tbs	Rum
1/4	cup	Chopped Nuts	2	Tbs	Margarine
3	Tbs	Brown Sugar, Packed	1/3	cup	Brown Sugar, Packed
3	Tbs	Margarine, Melted	1/3	cup	Raisins
16	oz	Cream Cheese, Softened	1/4	cup	Chopped Nuts
1/3	cup	Granulated Sugar	2	Tbs	Old Fashioned Oats, Uncooked
1/4	cup	Unbleached All-purpose Flour			
2		Large Eggs			

### Procedure

---

- 1 Combine oats, nuts, brown sugar and margarine; press onto bottom of 9-inch springform pan. Bake at 350 degrees F., 15 minutes. Combine cream cheese, granulated sugar and 2 T flour, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream and rum; mix well. Pour over crust. Cut margarine into combined remaining flour and brown sugar until mixture resembles coarse crumbs. Stir in raisins, nuts and oats. Sprinkle over cream cheese mixture. Bake at 350 degrees F., 50 minutes. Loosen cake from rim of pan; cool before removing rim of pan.

Servings: 10

## Russian Cheese Babka

---

2	package (8oz) cream cheese soft	Cheese
1	tsp Vanilla extract	2 Tbs Diced candied pineapple
1/2	cup Butter	1/2 cup Sugar
1/3	cup Chopped red candied cherries	1/4 cup Toasted almonds (optional)
1	cup Lg. curd cream style cottage	1 Tbs Fine shredded orange peel
1/4	cup Golden raisins	1 Tbs " " lemon peel

### Procedure

---

- 1 Combine first 7 ingredients, beat until smooth. Mix in remaining ingredients. With a moistened piece of cheesecloth line a clean flower pot whole. Put in mix and put on a rack to drain in refrigerator overnight or longer. Unmold and garnish with candied cherries.

Servings: 6

## Salad of Fresh Fava Beans with Pecorino Romano Cheese

---

2	lb	Fresh Fava Beans (to yield about 8 oz. shelled)	1	Head baby lettuce (such as Boston Bibb), washed & dried
2		Shallots, peeled & finely chopped	1	bn Watercress, washed & dried
		Salt and Fresh Ground Pepper	6 oz	Pecorino Romano Cheese, cut in 1" cubes
		Juice of 1 lemon		
10	Tbs	Olive Oil (extra virgin)		

### Procedure

---

- 1 Bring water to boil in a saucepan. Add the Shelled fava beans and simmer for 1 to 2 minutes. Drain and, when cool enough to handle, pinch off and discard the outer skin from each bean.
- 2 Place the shallots in a small bowl, add salt and pepper and stir in the lemon juice to dissolve the salt. Slowly whisk in the olive oil.
- 3 Line a platter or 4 salad plates with lettuce. Arrange watercress and fava beans atop the lettuce. Drizzle on vinaigrette and the cubes of pecorino over all.

Servings: 4

## Sally Field's Cheesecake

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### Procedure

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- 1 -CRUST AND TOPPINGS- /2 c Graham cracker; crushed /4 c Confectioner's sugar; sifted tb Butter; melted ts Cinnamon
- 2 -----FILLING----- c Sugar /4 c Whipping cream lb Cream cheese Egg yolks; beaten tb Flour ts Vanilla ts Lemon rind; grated Egg white
- 3 Preheat oven to 350 degrees. Mix together graham crackers, confectioner's sugar, melted butter and cinnamon. Put aside about 1/3 of the mixture. Line a deep 9-inch pie plate with rest of mixture, pressing crust lightly onto the bottom and against the sides. Chill thoroughly. Dissolve sugar in whipping cream. Add cream cheese, beaten egg yolks, flour, vanilla, lemon rind.
- 4 In a separate bowl, whip egg whites until they're stiff but not dry. Fold into cheese mixture. Fill pie shell and sprinkle reserved graham cracker mixture over top. Bake about 1 hour at 350 degrees. Garnish with lemon slices. Serve 12.

Servings: 12

## Salsa Cheesecake

---

	--		3/4 lb	Roquefort cheese
2	Tbs	Butter; melted	1	cup Sour cream
1/2	cup	Whole wheat bread crumbs fine	2	Tbs Flour
1	Tbs	Dried dill	1	cup Parmesan; grated
1	Tbs	Dried basil FILLING-	1/2	cup Salsa
3/4	lb	Cream cheese	4	Eggs

### Procedure

---

- 1 Brush sides of an 8-inch springform pan with melted butter. Combine bread crumbs with dill and basil and carefully coat pan with 1 cup of the mixture. Tap out excess. In mixer bowl, combine crema cheese and Roquefort on medium speed. Add sour cream, flour, Parmesan and salsa, beating well between additions. Scrape bowl, turn motor to high and add eggs one at a time. Beat well. Pour batter into prepared pan and sprinkle top with remaininhg crumbs. Carefully wrap bottom of pan with foil and set in a larger pan filled with hot water. Bake 1 hour at 350 degrees. Cool in oven 1 hour with door ajar. To serve, top slice of cheesecake with salsa. Serve warm or at room temperature.
- 2 Bette...NM

Servings: 8

## San Francisco Honey And Spice Cheesecake

---

1 1/2	lb	Cream cheese; softened	1/2	tsp	Ground cloves
			1	tsp	Allspice
1/2	cup	Dark honey	1	Tbs	Instant freeze-dried coffee, dissolved in
3		Eggs			
1	tsp	Vanilla extract	1	tsp	-hot water
3	Tbs	All-purpose flour, sifted	1 1/2	tsp	Powdered sugar (optional)
1	Tbs	Cornstarch	1	cup	Heavy cream, whipped (optional)
1/2	cup	Heavy cream			

### Procedure

---

- 1 In a large bowl, beat the cream cheese, honey, and eggs until very smooth. Add the vanilla, flour and cornstarch and continue to beat until very smooth. Add the heavy cream, cloves, and allspice and beat well. Add the coffee paste to the cheese mixture and beat until very smooth. Pour into a well-buttered 9 springform pan and bake in a preheated 325 degree oven for hour. When done, turn off the oven and allow the cake to remain in the closed oven for 20 minutes. Transfer to a wire rack and allow to cool completely. Carefully remove the sides of the springform pan and transfer the cake to a serving dish. If desired, decorate the top of the cake with the powdered sugar or whipped cream and serve.
- 2 COMMENTS: The very moist and creamy filling is flavored with dark honey, ground cloves, allspice, and freeze-dried coffee to make this a decidedly special cheesecake. Topped with powdered sugar or whipped cream, it is a delectable choice for special occasions.

Servings: 8

## Sara Lee Original Cream Cheesecake

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<b>Crust:</b>			2	Tbs	Cornstarch
1 1/2	cup	Fine graham cracker crumbs	1	cup	Granulated sugar
			2	Tbs	Butter; softened
1/4	cup	Granulated sugar	1	tsp	Vanilla extract; or flavor
1/2	cup	Butter; softened	<b>Topping:</b>		
		<b>Filling:</b>	3/4	cup	Sour cream
1	lb	Cream cheese	1/4	cup	Powdered sugar
1	cup	Sour cream			

### Procedure

---

- 1 Preheat oven to 375 F. For crust combine crumbs, sugar and butter and mix well. Press firmly into 9" pie-pan covering bottom only. Bake for 8 min., or until the edges are slightly brown. Reduce oven to 350 F. For filling, combine cheese, sour cream, cornstarch, and sugar in bowl of mixer. Mix until sugar has dissolved. Add the butter and vanilla and blend until smooth. Be careful not to overmix, or the filling will become too fluffy and will crack when cooling. Pour the filling over the crust. Bake for 30 to 35 min., or until knife inserted 1" from edge comes out clean. Cool 1 hr. For topping, mix sour cream and powdered sugar. Spread mixture over top of cooled cheesecake. Chill or freeze until ready to eat.

Servings: 1

## Sara Lee's Cheesecake

---

### Crust:

1/4 lb Butter or margarine  
 10 oz Sugar cookies  
     =roll to crumbs  
 1 package Unflavored gelatin  
 1/4 cup Sugar

### Filling:

16 oz Cream cheese; softened  
 8 oz Sour cream  
 2 Tbs Butter  
 2 Tbs Corn starch  
 2 lg Eggs  
 1 cup Sugar  
 1 tsp Vanilla

### Procedure

---

- 1 Preheat oven to 350~. Place butter in 9" square pan in the oven until butter melts. Combine crumbs with gelatin and sugar. Remove 1/4 c crumbs to use as garnish. Stir remaining crumb mixture into the melted butter in the pan, patting mixture evenly over bottom of pan. Bake exactly 8 minutes. Mix until light and fluffy cream cheese and sour cream. Beat in butter, corn starch, eggs, sugar and vanilla. As soon as crust is baked, put out oven rack without removing pan and pour filling directly over hot crust. Sprinkle top with reserved crumb mixture and return to bake at 350~ for 30 to 35 minutes or until knife inserted comes out clean. DO NOT OVERBAKE. Let cool 30 minutes before cutting.

Servings: 8

## Sassy Jack Cheese Bites

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- |       |   |         |                          |
|-------|---|---------|--------------------------|
| 8 oz  | Low fat jalapeno jack cheese; shredded            | 1 pinch | Salt; or herbal salt sub |
|       |   | 1/4 tsp | Cayenne pepper; opt      |
| 2 Tbs | Butter; softened                                  |         |                          |
| 1 cup | Whole wheat pastry flour or unbleach. white flour |         |                          |

### Procedure

---

- 1 Line a large cookie sheet with waxed paper. In a bowl, combine all ingredients.
- 2 Shape mixture into 1/2 inch balls and place on cookie sheet; don't let balls touch each other. Freeze until hard.
- 3 To bake, preheat oven to 450. Place cheese balls on an ungreased cookie sheet and bake for 10-12 mins. Serve hot.
- 4 Per cheese ball: 30 cal, 1.5g prot, 2g fat, 2g carb, 5mg chol, 36mg sod, 0 fiber.
- 5 Helpful hints: Freeze cheese balls at least a few hours before baking. Freezing allows cheese to harden so balls hold their shape in the oven. Unbaked cheese balls may be kept in the freezer in a tightly covered container for up to 2 weeks.
- 6 These spicy little morsels are so easy to assemble that making them is almost as much fun as eating them! Mix them up, freeze and they're ready when you are.

Servings: 1

Yield: 48 Appetizers

## Savory Cheese Biscotti

---

2	cup	All-purpose flour	1/2	cup	Nonfat sour cream
2	Tbs	Yellow cornmeal	2	Tbs	Margarine; melted
1	tsp	Baking powder	3		Egg whites
1	tsp	Salt	1/2	cup	Shredded smoked cheddar chee
1	tsp	Sugar			Vegetable cooking spray
1/2	tsp	Dried basil			

### Procedure

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- 1 The cheese makes these savory biscotti softer than sweet ones -- perfect with soup.
- 2 Combine first 6 ingredients in a large bowl. Combine sour cream and next 2 ingredients in a small bowl; stir with a wire whisk until blended. Stir in cheese; add to flour mixture, stirring until well-blended (dough will be crumbly). Turn the dough out onto a lightly floured surface, and knead lightly 7 or 8 times. Shape dough into a 16-inch-long roll. Place roll on a baking sheet coated with cooking spray, and flatten roll to 1-inch thickness. Bake at 350 degrees for 30 minutes. Remove roll from baking sheet to a wire rack, and let cool 10 minutes. Cut roll diagonally into 24 (1/2-inch) slices, and place, cut sides down, on baking sheet. Reduce oven temperature to 325 degrees, and bake 15 minutes. Turn slices over, and bake an additional 15 minutes (biscotti will be slightly soft in center but will harden as they cool). Remove from baking sheet; let cool completely on wire rack. Yield: 2 dozen (serving size: 1 biscotti). NUTRITIONAL INFORMATION: CALORIES 65 (26% from fat); PROTEIN 2.5g; FAT 1.9g (sat 0.7g, mono 0.7g, poly 0.4g); CARB 9.2g; FIBER 0.3g; CHOL 2mg; IRON 0.6mg; SODIUM 134mg; CALC mg.

Servings: 24

## Savory Cheese Loaf

---

			1 1/2	Tbs	Sugar (2T)
3/4	cup	Lukewarm water (1-3/8C)	1 1/4	tsp	Italian Seasoning (2ts)
2	cup	Bread flour (3C)	3/4	tsp	Salt (1-1/4ts)
1/4	cup	Parmesan; grated (1/3C)	1 1/2	tsp	Rapid Rise Yeast (2ts)
1 1/2	Tbs	Dry milk (2T)			

### Procedure

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- 1 Loaf loaf in parentheses. Measure all ingredients and place in b/m in the order that the manufacturer suggests. Select regular bake or rapid bake cycle. Do not use delayed bake cycle. Per slice CAL 75; FAT 1 gr.

Servings: 1

Yield: 1 Small loaf

## Savory Cheese Scones

---

2	cup	Flour	3	Tbs	Parmesan cheese
2	tsp	Baking powder	1/3	cup	Butter
1/2	tsp	Salt	1/3	cup	Milk
1/8	tsp	Cayenne pepper	2		Eggs
1 1/2	cup	Grated cheddar cheese			

### Procedure

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- 1 Recipe by: Jamie Wernitznig Preheat oven to 400 F. Combine all dry ingredients, stir in cheeses and toss well. Cut in butter. Combine eggs and milk, add to flour mixture and gently knead to form a stiff dough. Cut dough ball into halves and pat each half into an 8" diameter, 1/2" thick circle. Cut into wedges, place wedges on a baking sheet and bake 15 to 17 minutes, until lightly browned.

Servings: 12

## Savoy Wedges with Cheese Sauce

---

1	Small head savoy cabbage	1/8 tsp	Ground white pepper
2	tsp Cornstarch	3/4 cup	Milk
1/4	tsp Paprika	1/2 cup	Shredded Swiss cheese
1/8	tsp Garlic salt	1 Tbs	Snipped fresh Dillweed

### Procedure

---

- 1 Cut cabbage into six wedges. Place in a microwave safe baking dish. Add 2 tablespoons water and sprinkle lightly with salt. Cover with microwave safe plastic wrap and microwave on high power (100%) for 9 to 12 minutes, or until tender turning wedges over and giving the dish a half turn once. Drain, leave cover on to keep warm. Combine cornstarch, paprika, garlic salt and white pepper in a 2 cup glass measure. Add milk. cook uncovered on high 3 to 4 minutes or till thickened and bubbly, stirring every 30 seconds. Stir in cheese until melted. Spoon over cabbage sprinkle with dillweed. Each Serving: 70 Calories, 6g protein, 7g Carbohydrate, 2g Fat, 9mg Cholesterol, 139mg Sodium.

Servings: 6

## Sesame Cheese Crackers

---

1	cup	All-Purpose Flour	4	oz	Finely Grated Cheddar Cheese
1/2	tsp	Salt			
1/8	tsp	Cayenne Pepper	1/4	cup	Toasted Sesame Seeds
6	Tbs	Cold Butter Or Margarine			
			1/2	tsp	Soy Sauce
			4 1/2 To 7-1/2	tsp	Ice Cold Water

### Procedure

---

- 1 Combine flour, salt and pepper in medium bowl; cut in butter until mixture resembles coarse crumbs. Stir in cheese and sesame seed. Combine soy sauce and 3 teaspoons water; stir into dry ingredients. Add more water, a little at a time, mixing lightly until dough begins to stick together. Turn out dough and press together on lightly floured board or pastry cloth; roll out to 1/8 inch thickness. Cut dough into 2 X 1 inch rectangles with pastry wheel or knife. Place on lightly greased baking sheets and bake at 400 degrees F. 8 to 10 minutes, or until lightly browned. Remove crackers to rack to cool.

Servings: 8

## Sesame, Ham and Cheese Bites

---

8	sl Boiled ham		x -Dash cayenne pepper
4	sl Prosciutto cheese	1 1/2	cup Sesame seeds
8	sl Gruyre cheese	2	cup Bread crumbs
5	tsp Corn oil	1/2	cup Parsley, Italian
5	Eggs	1	cup Flour, unbleached
	x -Ground pepper to taste	3/4	cup Butter, melted

### Procedure

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- 1 Lay out 7"x5" slices of ham. Cover each with a slice of prosciutto and a slice of Gruyre, and top with a second slice of boiled ham. Cut each into squares. Beat the oil, eggs, pepper to taste, and the cayenne together in a shallow bowl. In another bowl toss sesame seeds, bread crumbs and chopped parsley together. Preheat oven to 400F. Dip each square first into flour, next into the egg mixture, last into sesame seed mixture. Put squares on a buttered baking sheet and drizzle melted butter on top. Bake for 10 to 13 minutes, until sandwiches are golden and cheese is melted. Drain on a paper towel for 1 minute. Serve immediately.

Servings: 48

## Sesame-Cheese Casserole Bread

---

3	Tbs	Sesame seed	1	cup	Cheddar cheese; shredded
1		Egg	1	Tbs	Parsley; snipped
1 1/2	cup	Milk	1/4	tsp	Pepper; if desired
3 3/4	cup	Bisquick baking mix			

### Procedure

---

- 1 Heat oven to 350 degrees. Grease 2 quart casserole; sprinkle sesame seed evenly on bottom and side. Beat egg in large mixer bowl on low speed. Beat in remaining ingredients on medium speed 30 seconds. Pour into casserole. Bake until wooden pick inserted in center comes out clean, 40 to 45 minutes. Immediately invert and remove casserole.

Servings: 1

Yield: 1 Loaf

## Sharp Cheddar Cheese Spread

---

2	lb	Cream cheese; softened	4 oz	Pimentos; drained, chopped optional
1 1/2	quart	Sharp Cheddar Cheese Sauce; unheated	1 oz	Green onions; finely chopped optional

### Procedure

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- 1 Beat cream cheese in 20-quart mixer bowl on medium speed until smooth and creamy, about 5 minutes, scraping bottom and side of bowl occasionally. 2. Add Cheese Sauce. Continue beating until well blended, additional 5 minutes. Chill. Serve with crackers.
- 2 Note: This may be served as a dip if desired. Serve with fresh vegetables, potato chips or crackers. May be kept in refrigerator 3-4 days.
- 3 Makes 12 one cup portions (one portion serves 3-4)

Servings: 1

## Sherry-Cheese Spread

---

1	lb	Cheese, Cheddar; shredded		dash	Cayenne pepetr
2	Tbs	Butter (or marg.); softened	1/3	cup	Sherry, dry; to 1/2 cup
1	tsp	Sugar			
1/2	tsp	Salt			

### Procedure

---

- 1 Let cheese stand at room temperature at least 10 minutes after shredding. Cream butter; blend in cheese, sugar, salt, and cayenne. Gradually add sherry, mixing well. Put in a covered container and refrigerate until ready to serve. Serve with crackers or corn chips.

Servings: 2

## Shrimp-Cheese Roll

---

1 1/2	cup	Muenster Cheese (shredded)	1/8	tsp	Pepper
			1		package Crescent Rolls
1	cup	Cooked shrimp	1	Tbs	Butter (melted)
1/4	cup	Green onion (slice thin)	1		Egg yolk w/1 T water (opt)
2		Eggs			
1/2	tsp	Salt			

### Procedure

---

- 1 In large bowl, stir together Muenster cheese, shrimp, onion, salt, pepper and eggs; set aside. Unroll crescent roll dough onto lightly floured surface. Pinch together perforations on both sides of dough. Fold in half crosswise and with a lightly floured rolling pin, roll out to 14x9 inch rectangle. Brush with butter. Spread cheese-shrimp mixture in a 2 inch strip along 1 long edge of dough; roll up as a jelly roll. Firmly pinch seam and ends together, then moisten slightly with water and smooth lightly with dull edge of knife to seal dough well. Lift roll onto ungreased cookie sheet. Brush with egg-yolk mixture. Bake in preheated oven 400F for 25 minutes or until golden brown. Cool on rack 20 minutes. With sharp knife, cut in 1/2 inch slices. Makes 28.

Servings: 28

## Smoked Salmon Cheesecake

---

1 3/4 lb	Cream cheese	1/2 cup	Chopped onion
4	lg Eggs	1/2 cup	Chopped green pepper
1/3 cup	Heavy cream	1/3 lb	Smoked salmon
3 Tbs	Butter	1/2 cup	Grated swiss cheese
1/3 cup	Fine bread crumbs		Salt and pepper
1/4 cup	Plus 3 tb grated parmesan ch		

### Procedure

---

- 1 Place cream cheese, eggs and cream in bowl of electric mixer and beat until smooth. Butter a springform cake pan. Combine breadcrumbs and 1/4 cup grated parmesan. Shake crumbs around bottom and sides until coated. Cook onions and peppers in butter. Cut salmon into small pieces. Preheat oven to 350. Stir salmon, Swiss cheese and remaining 3 tablespoons parmesan cheese and sauteed onion and green pepper into cheesecake mixture. Add salt and pepper to taste. Pour batter into prepared pan and shake gently to level mixture. Set pan in a slightly larger pan and pour boiling water into larger pan to a depth of 2 inches. Bake for 1 hour and 40 minutes. At the end of this time, turn off oven and allow cake to sit in the oven 1 hour.
- 2 Lift cake out of its water bath and place on a rack to cool for at least 2 hours before unmolding. Remove sides of pan and cut cake into small wedges. Serve on lettuce with garnish of lemon wedge, cherry tomato and a sprig of fresh dill. Makes 16 servings.

Servings: 16

## Soaked Figs With Dessert Cheese

---

- |       |                            |                            |
|-------|----------------------------|----------------------------|
| 1     | Or 2 fresh figs per person | Cracked lightly            |
|       | (2 or 3 plump dried figs   | 3 Sliced fresh ginger root |
|       | can                        | 3 Strips lemon rind        |
|       | Be substitut-              | <b>To serve:</b>           |
|       | Ed)                        | Seasonal herbs and flowers |
|       | <b>Syrup:</b>              | Dessert cheese (recipe     |
| 1/2   | cup Granulated sugar       | Follows)                   |
| 1 1/3 | cup Water                  |                            |
|       | Seeds from 1 cardamom      |                            |
|       | pot,                       |                            |

### Procedure

---

- 1 Carefully peel the fresh figs (if using dried figs, cut them in half lengthwise).
- 2 To make the syrup: dissolve the sugar in the water over low heat. Add the cardamom seeds, ginger and lemon rind. Bring the syrup to a rapid boil, cover and allow the syrup to boil for 2 minutes. Remove from the heat and drop in the figs. Set aside to cool, frequently basting the figs with the syrup and the dessert cheese. Cover and refrigerate for at least 1 2 hours before serving.
- 3 To serve: lift the figs from the syrup. Cut the fresh figs in halves lengthwise and serve moistened with a little of the syrup and some dessert cheese (recipe follows). Garnish with seasonal herbs and flowers.
- 4 DESSERT CHEESE Serves 2
- 5 g cream cheese, at room temper- 1/4 cup sour cream 1 1/2 tablespoons caster sugar 1/2 tablespoon Benedictine To serve: soaked figs
- 6 Beat the cream cheese until it is fluffy. Gradually beat in the sour cream, then the sugar and Benedictine. Continue to beat until the sugar has dissolved and the mixture is very smooth and thick. Cut 2 double layers of muslin 20cm square, dampen with water and wring out. Pile half the cheese mixture on each square of cloth, gather up the ends of the cloths and tie in a ball shape. (During draining, it will be necessary to tie the cloth tighter to compact the ball.) Hang the cheeses in the refrigerator, with a drip tray underneath, for at least 24 hours. Serve with soaked figs or a prepared fruit of your choice.

Servings: 2

## Sour Cream Blue Cheese Dip

---

- |     |                               |                       |
|-----|-------------------------------|-----------------------|
| 1   | package Dairy sour cream(8oz) | 1/4 tsp Salt          |
|     |                               | Chopped fresh parsley |
| 2   | Tbs Crumbled blue cheese      |                       |
| 1/4 | cup Minced onion              |                       |

### Procedure

---

- 1 Combine sour cream, blue cheese, onion and salt in a small mixing bowl; cover and refrigerate.
- 2 When ready to serve, garnish with chopped parsley if desired.

Servings: 72

## Sourdough Buttermilk Cheese Bread ABM

---

1	package	Active dry yeast	1	cup	Chopped green chiles
3	cup	Bread flour	1	tsp	Salt
1	Tbs	Sugar	1/2	cup	Sourdough starter
1	cup	Sharp cheddar cheese, cubed	1/2	cup	Buttermilk
1/2	cup	Blue cheese	1/4	cup	Warm water
1	tsp	Cayenne pepper			

### Procedure

---

- 1 All ingredients should be at or above room temp before starting. Add in order listed. Select White Bread and press Start. Check for the proper amount of liquid after about 1 minute. Add liquid or flour as required at that time.

Servings: 1

## Sourdough Whole Wheat Bread with Cheddar Cheese

---

### DIRECTIONS FOR 1 LB. LOAF

1 1/2	tsp	Active dry yeast	1	Tbs	(plus 1 tsp) brown sugar
1 1/3	cup	Bread flour	1	Tbs	Vegetable oil
2/3	cup	Whole wheat flour	1	cup	Sourdough starter
1/3	cup	Wheat bran	1/3	cup	Water
1	tsp	Salt	1/2	cup	Grated cheddar cheese

### Procedure

---

- 1 ---INSTRUCTIONS FOR 1.5 LB LOAF--- ts Active dry yeast c Bread flour c Whole wheat flour /2 c Wheat bran /2 ts Salt tb Brown sugar /2 tb Vegetable oil /2 c Sourdough starter /2 c Water /4 c Grated Cheddar cheese
- 2 Add all ingredients except Cheddar cheese in the order suggested by your bread machine manual and process on the basic bread cycle according to the manufacturer's instructions. At the beeper (or at the end of the first kneading in the Panasonic or National), add the cheese.

Servings: 1

## Southwest Appetizer Cheesecake

---

	8 oz	Sour cream; can use light
8 oz	Cream cheese; softened	3 Eggs
8 oz	Ricotta cheese	1 cn Green chilies;
8 oz	Cheddar cheese; shredded	diced, drained
1	package Taco seasoning mix	1/2 cup Red bell pepper; diced

### Procedure

---

- 1 -----TOPPING----- /4 c Salsa; med. or hot Scallions; chopped Parsley; chopped `
- 2 Beat cream cheese, ricotta and cheddar cheese with taco seasoning. Add sour cream. Beat in eggs one at a time, blending well after each addition. Fold in chilies and red pepper. Pour into greased 9-inch springform pan. Bake at ~ for 50 minutes or until center of cake is firm. Cool on wire rack for minutes. Refrigerate several hours or overnight. Just before serving spread salsa over top of cake and garnish with parsley and scallions. Serve with chips or crackers. Freezes well.
- 3 \*\*If you do not have ricotta, you can substitute an additional 8 oz. cream cheese. I have also topped this with William Sonoma's Geronimo peppers; (in addition to the toppings mentioned). Made for a very festive look. Unfortunately, I haven't been able to find these anywhere else.

Servings: 1

# Southwest Cheesecake

---

## CRUST

1 1/2 cup Tortilla chips, finely

## Crushed

1/3 cup Butter, melted

## Procedure

---

- 1 -----FILLING----- 1lb Ground beef 8 oz Cream cheese 2 Eggs 1 c Cheddar cheese, shredded 1 cn Refried beans 2 oz Green chilies, chopped 1 tb Chili powder 1 tb Dried onion 1 tb Cilantro, chopped 1/2 ts Oregano 1 ts Garlic, chopped
- 2 -----TOPPING----- 1/2 c Sour cream Green onions, chopped Tomatoes, chopped Red pepper, chopped Black olives, chopped Jalapeno, chopped, optional Salsa
- 3 Crust: Heat oven to 325F. Stir 1 1/2 cups finely crushed tortilla chips into 5 tbsp. melted butter. Press into bottom of 9-inch spring form pan and bake for 15 minutes. Filling: Beat with mixer, 2 - 8 oz. pkgs of cream cheese, 2 eggs and seasonings. Add 2 cups of shredded cheddar cheese and 1 - 4 oz. can chopped green chilies, drained. Brown 1 lb. ground beef, drain. Mix with 1 can refried beans. Spread cream cheese mixture over baked crust. Spread ground beef mixture over cream cheese layer. Place pan back in oven for 30 minutes. Topping: Spread sour cream over baked cheesecake and refrigerate 3 hours. Top with chopped green onions, tomatoes, red or yellow bell peppers, black olives, jalapeno peppers, optional and salsa. Unmold and serve.

Servings: 8

## Southwest Ham And Cheese

---

6 Cooked Smoked Ham Slices

3 Cheddar Cheese; Mild

6 Flour Tortillas; 7" Dia.

6 Tbs Vegetable Oil

### Procedure

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- 1 Place 1 slice ham on each of 3 tortillas. Top each with cheese, another slice of ham and a tortilla. Heat 2 T of the oil in a 12-inch skillet over medium heat until hot. Cook 1 sandwich in oil, turning once, until golden brown and cheese is melted, about 3 minutes. Cut into 4 wedges. Repeat with remaining oil and sandwiches.

Servings: 4

## Spaetzle Cheese Noodles

---

3 Tbs	Butter or margarine	1 tsp	Dry mustard
3	Onions;sliced in small rings	2 cup	Spaetzle noodles
3 oz	Emmenthaler cheese; grated	2 Tbs	Chives; chopped

### Procedure

---

- 1 Heat butter in frypan, add onions, and brown lightly. Toss cheese with dry mustard. Add cooked noodles to cooked onions and cheese; mix well. Place mixture in an ovenproof casserole. Bake at 300 degrees F. for 20 to 30 minutes or until hot and bubbly. Sprinkle top with chopped chives before serving.

Servings: 4

## Spaghetti Squash With Cheese

---

1	Spaghetti squash (4 lb)	1/4	tsp	Dried marjoram; crushed
2	Tbs Butter or margarine	1/4	tsp	Dried basil; crushed
1/8	cup Minced onion	1/4	tsp	Minced garlic
1/4	cup Diced green bell pepper	2	cup	Shredded Monterey Jack
1/4	cup Diced red bell pepper	2 1/4	oz	Canned sliced black olives
1/2	tsp Dried oregano; crushed			Salt, pepper

### Procedure

---

- 1 Pierce squash with fork in several places. Place on baking sheet and bake at 350F 45 minutes. Turn and bake 45 minutes longer, or until shell yields to pressure. When cool enough to handle, cut squash in half. Scoop out and discard seeds. Remove spaghetti- like strings inside squash with fork and reserve. Melt butter in skillet. Saute onion and green and red peppers until tender. Add squash strands, oregano, marjoram, basil, garlic, cheese and olives. Season to taste with salt and pepper. Toss until cheese is evenly distributed. Place in 1 1/2-quart casserole and return to oven until cheese is melted, to 15 minutes.

Servings: 6

## Spicy Cheese Loaf

---

2 1/4	cup	Bread flour	1/4	tsp	Black pepper
1/2	cup	Cheddar cheese; shredded	2	Tbs	Sugar
1	Tbs	Dry milk	1	Tbs	Worcestershire sauce
1	tsp	Salt	7/8	cup	Water
1	Tbs	Butter	1	tsp	Dry yeast
1	tsp	Dry mustard			

### Procedure

---

- 1 Bake (Rapid) mode may be used. Place all ingredients (except liquids and yeast) inside the bread pan. Add liquid ingredients. Close cover and place dry yeast into the yeast holder. Press start.

Servings: 1

Yield: 1 Loaf

## Spicy Country Pasta and Cheese

---

2 Tbs	Chopped onion	5	sm Black olives, sliced in half
2	Garlic cloves, minced		
1 tsp	Olive oil	1/8 tsp	Crushed red pepper
1 cup	White or shitake mushrooms sliced	2 cup	Cooked penne or ziti pasta
		2 tsp	Grated parmesan cheese
1 cup	Canned italian tomatoes, (reserve liquid), chopped		Fresh basil leaves

### Procedure

---

- 1 In a 3 quart microwavable casserole, combine onion, garlic and oil and stir to coat. Microwave on high (100%) for 1 minute.
- 2 Add mushrooms and tomatoes with reserved liquid and stir to combine. Cover and microwave on high for 7 minutes, stirring once every minutes.
- 3 Add olives and pepper and stir thoroughly.
- 4 To serve, in serving bowl arrange pasta; top with mushroom-tomato mixture and toss to combine. Sprinkle with cheese and garnish with basil.
- 5 Source: Weight Watchers Healthy Lifestyle Cookbook
- 6 Each serving contains: 3/4 fat exchange, 2 1/8 vegetable exchange, 2 bread exchanges, 10 optional calories.
- 7 Per serving: 275 calories

Servings: 2

## Spinach Cheese Torta

---

2 lb	Fresh Spinach; stemmed, washed and dried	2 g	Monterey Jack Cheese shredded
1 Tbs	Olive Oil	1/4 cup	Cheddar Cheese; shredded
1 cup	Green Onions and Tops finely chopped		Salt
5	lg Eggs		Pepper

### Procedure

---

- 1 Parboil spinach leaves in a cauldron of boiling water for 10 seconds, then refresh under cold water to set the color. Drain and chop the spinach. Reserve. Meanwhile, preheat oven to 350F. Butter a 9" glass pie plate.
- 2 Heat olive oil in a 10" skillet over medium heat, then add green onions and saute, stirring until soft, about 10 minutes. Add spinach and cook until any remaining moisture has evaporated, no more than a minute. Remove to a bowl to cool.
- 3 In a large bowl, whisk eggs until frothy, then add cheeses and stir to mix. Stir in the spinach mixture and season to taste with salt and pepper. Spoon the mixture into the prepared pie pan. Bake in the preheated oven until brown and until a toothpick inserted comes out clean, about 40 minutes. Cool to room temperature before slicing.

4

Servings: 4

## Spinach/cheese Stromboli

---

1	package	Yeast	3	Tbs	Butter; in pieces
2	lb	Ricotta	1/2	lb	Mozzarella, sliced
2	tsp	Sugar	1	tsp	Salt
1	package	Spinach, frozen chopped (cooked)	2	Tbs	Butter; melted
1/3	cup	-Warm water	1	cup	-Ice water (without cubes)
4	cup	Flour			Sesame seeds
1	cup	Parmesan			

### Procedure

---

- 1 Preheat oven to 200 degrees for 15 minutes and turn off. Combine yeast, sugar and warm water in a small mixing bowl. Set aside for 5 minutes until foamy. In the workbowl of a food processor, add flour, butter pieces and salt. Process for 20 seconds. Add ice water to yeast. With the processor running, add yeast-water mixture gradually, until all of the moisture is absorbed and the dough leaves the side of the bowl. Process for an additional 60 seconds. Transfer dough from the workbowl to a large greased mixing bowl. Cover with a kitchen towel and place in warm off oven. Allow to rise until doubled, approximately 1-1/2 hours.
- 2 In a medium mixing bowl, combine ricotta, spinach and parmesan cheese.
- 3 Punch down the risen dough and transfer to a floured rolling surface. With quick, hard strokes, roll dough into a large rectangle, approximately 1/2 inch thick. Layer one-half of the mozzarella cheese evenly down the center leaving approximately three inches of exposed dough on either side. Top with ricotta-spinach mixture and the remaining mozzarella. Overlap the exposed dough over the cheese mixture and pinch well on all sides to seal.
- 4 Transfer to a large cookie sheet, seam side up. Cover with a kitchen towel and return to the warmed oven. Allow to rise until doubled, approximately 45 minutes. Brush loaf with melted butter and sprinkle with sesame seeds. Bake at 350 degrees for 35 to 40 minutes or until loaf is well browned and hollow sounding when thumped.

Servings: 8

## Spinach-Cheese Puffs

---

1	10-oz package frozen chopped	4	Large eggs
1	cup Milk	1/4 lb	Gruyere or swiss cheese (shr
1/2	cup Margarine or butter (1 stick	1/2	cup Grated parmesan cheese
1	tsp Salt	1	x Parsley, beet or salad green
1	cup All-purpose flour		

### Procedure

---

- 1 Calories per serving: 50 Fat grams per serving: 4 Approx. Cook Time: Cholesterol per serving: 22 Drain spinach; squeeze dry with paper towels. In 3-quart saucepan over medium heat, heat milk, margarine or butter, and salt until margarine melts and mixture boils. Remove saucepan from heat. With wooden spoon, vigorously stir in flour all at once until mixture forms a ball and leaves side of saucepan. Add eggs to flour mixture, 1 at a time, beating well after each addition, until mixture is smooth and satiny. Stir in Gruyere and parmesan cheeses and spinach. If not baking right away, cover surface of mixture with plastic wrap and refrigerate. Preheat oven to 375 degrees. Lightly grease 2 large cookie sheets. Drop batter by level tablespoons onto cookie sheets, about 1 1/2 inches apart. Bake 15 to 20 minutes until cheese puffs are golden brown. Arrange appetizer and garnish on platter; serve immediately. MAKES 4 DOZEN CHEESE PUFFS.

Servings: 1

## Stephanie's Pumpkin Cheesecake

---

### FOR THE CRUST

3/4 cup Graham cracker crumbs  
1/2 cup Finely chopped pecans

1/4 cup Firmly packed lt brown sugar  
1/4 cup Granulated sugar  
1/2 cup (1/4 cup) unsalted butter, melted and cooled

### Procedure

---

- 1 --FOR THE FILLING-- 1/2 c Solid packed pumpkin Large eggs 1/2 ts Cinnamon 1/2 ts Fresh grated nutmeg 1/2 ts Ground ginger 1/2 ts Salt 1/2 c Firmly packed lt brown sugar pk 8 oz ea cream cheese, cut -into bits and softened 1/2 c Granulated sugar tb Heavy cream tb Cornstarch ts Vanilla tb Bourbon or bourbon liqueur
- 2 --FOR THE TOPPING-- c Sour cream tb Granulated sugar tb Bourbon or bourbon liqueur
- 3 For the Crust:
- 4 In a bowl, combine cracker crumbs, pecans and sugars; stir in the butter and press the mixture into the bottom and 1/2 inch up the sides of a buttered 9 inch springform pan. Chill crust 1 hour.
- 5 For the Filling:
- 6 In a bowl, whisk together the pumpkin, eggs, cinnamon, nutmeg, ginger, salt, and brown sugar. In a large bowl, with an electric mixer, cream together the cream cheese and the granulated sugar. Beat in the cream, cornstarch, vanilla and bourbon, and pumpkin mixture. Beat until smooth. Pour the filling into the crust and bake in the middle of a preheated 350F oven for 50-55 minutes, or until the center is just set. Let cool in the pan on a rack for 5 minutes.
- 7 For the Topping:
- 8 In a bowl, whisk together the sour cream, sugar and bourbon. Spread the mixture over the top of the cheesecake and bake the cheesecake for 5 minutes more. Let the cheesecake cool in the pan on a rack and chill it, covered overnight. Remove the sides of the pan and garnish top of the cheesecake with pecans.

Servings: 1

Yield: 1 Cheesecake

## Strawberry Cheesecake with Pecan - Gingersnap Crust

---

- |     |     |                                     |     |     |                             |
|-----|-----|-------------------------------------|-----|-----|-----------------------------|
| 1   | cup | Gingersnap crumbs; about 20 cookies | 1/4 | cup | Granulated sugar            |
|     |     |                                     | 6   | Tbs | Butter or margarine; melted |
| 1/2 | cup | Ground pecans (see note)            |     |     |                             |

### Procedure

---

- 1 /3 c. freshly squeezed orange juice 2 tbsp. freshly squeezed lemon juice env. unflavored gelatin 2 pt. fresh, ripe strawberries, hulled 2 (8 oz.) pkg. cream cheese, softened 1/2 c. granulated sugar 1 (8 oz.) container strawberry flavored low-fat yogurt 2 tsp. vanilla extract 1 c. heavy cream tbsp. strawberry preserves Note: To grind pecans, place in food processor or blender; using on/off motion, process until finely ground, watching carefully to prevent nuts from becoming a paste.
- 2 Prepare Crust: Heat oven to 350 degrees. In 9 inch springform pan using fork, combine gingersnap crumbs, pecans and 1/4 cup sugar; stir in melted butter until thoroughly mixed. press mixture firmly and evenly over bottom of pan; bake 10 minutes. Cool crust in pan on wire rack.
- 3 Prepare Filling: In small saucepan combine orange and lemon juices. Sprinkle gelatin over juices; let stand 5 minutes to soften. Meanwhile, slice enough strawberries to make 1 1/2 cups; set aside.
- 4 Set saucepan containing gelatin over medium-low heat; stir about 3 minutes until gelatin is completely dissolved. Remove from heat; keep warm. In large bowl with electric mixer at medium speed, beat cream cheese and 1/2 cup sugar about 5 minutes until light and fluffy. Add yogurt and vanilla; beat until smooth and well blended. With motor running, slowly pour in gelatin mixture; beat well to blend.
- 5 In small bowl, with mixer at high speed and using clean beaters, beat cream until soft peaks form; using rubber spatula, fold gently but thoroughly into cream cheese mixture. Fold in reserved sliced strawberries. Pour mixture into prepared pan; refrigerate at least 4 hours until firm.
- 6 To serve: Run thin metal spatula or knife around the cheesecake to loosen from sides of pan; remove sides of pan. Slice remaining strawberries; arrange in circular pattern over top of cake. In small saucepan over very low heat, stir preserves until warm. Remove from heat; brush over strawberries. Makes 16 servings.

Servings: 4

## Strawberry Cheesecake Muffins

---

1		package Cream cheese,softened	1 1/4	cup	Milk
			1/2	cup	Brown sugar
1/4	cup	Icing sugar	1/3	cup	Margarine
2 1/2	cup	Flour	1/4	tsp	Almond extract
1	Tbs	Baking powder	1/4	cup	Strawberry jam
1/2	tsp	Salt			
1		Egg			

### Procedure

---

- 1 Grease large muffin tins or line with paper baking cups. Blend cream cheese and icing sugar until smooth;set aside. Combine flour, baking powder and salt in large bowl. Mix egg, milk, brown sugar, melted butter, and almond extract. Stir liquid mixture into dry ingredients, stirring just until moistened. Spoon half of batter into muffin cups. Top with 1 tb cream cheese mixture and 1 ts jam. Spoon remaining muffin batter on top. Bake at 375 degrees F (190 C) for about 20 minutes, or until light golden. Cool in pan 5 minutes; remove muffins and cool on rack. Store in airtight container.

Servings: 12

## Strawberry Cream Cheese Bread

---

1	lb	LOAF	1 1/2	lb	LOAF
1/3	cup	Milk	1/2	cup	Milk
1/3	cup	Mashed strawberries	1/2	cup	Mashed strawberries
1/3	cup	Cream cheese	1/2	cup	Cream cheese
1	Tbs	Butter	2	Tbs	Butter
2	Tbs	Honey	3	Tbs	Honey
1	tsp	Salt	1 1/3	tsp	Salt
1/2	cup	Oatmeal	1	cup	Oatmeal
1 1/2	cup	Bread flour	2	cup	Bread flour
1 1/2	tsp	Yeast	2 1/2	tsp	Yeast

### Procedure

---

- 1 The strawberries in this bread are subtle, but combine wonderfully with the cream cheese for a soft, light loaf. Bake according to manufacturer's instructions.

Servings: 1

Yield: 1 Loaf

# Streusel Cream Cheese Cake

---

***batter***		2	package Cream cheese; softened, 8 oz
1	cup Butter or margarine	1	Egg
1	cup Sugar	1/2	cup Sugar
2	Eggs	1	tsp Vanilla
1/2	tsp Salt	***topping***	
2	cup Flour	1/4	cup Sugar
2	tsp Baking powder	1/4	cup Flour
***cheese mixture***		2	Tbs Margarine

## Procedure

---

- 1 Preparation Time: 0:45 Preheat oven to 350. For batter, cream margarine and sugar. Add eggs and beat well. Add dry ingredients. Stir to combine. Spread 2/3 of batter into flat bottom of springform pan. Blend cheese filling ingredients. Spread evenly over batter. Spread remaining batter on top. Sprinkle with streusel topping. Bake for 45 minutes.

Servings: 12

## Sundried Tomato Cheesecake

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### Procedure

---

- 1 -----CRUST----- /4 c Flour ts Butter; chilled, in pieces -(3/4 stick) lg Egg
- 2 -----FILLING----- /4 c Oil-packed sundried tomatoes -(reserve oil) cl Garlic ts Fresh basil; or 1 tsp. dried lg Eggs oz Cream cheese; at room temp -cut in pieces, (2 8oz pks) c Sour cream /2 c Green onions; chopped
- 3 CRUST: Preheat oven to 350F. Blend ingredients for crust in food processor until mixture is like coarse meal. Add egg and mix until dough just holds together. Press dough on bottom of 9x12 baking dish, bake until golden, ca min.
- 4 FILLING Mix tomatoes, one T reserved oil, garlic and basil in food processor. Add cream cheese, blend smooth. Add sour cream, blend until just mixed. Transfer to a bowl, stir in green onions.
- 5 Pour filling over crust, bake about 20-25 min, or until filling is puffed and golden brown. Cool to room temperature. Cut in squares and serve. An instant success at all parties

Servings: 12

## Sun-sational Cheesecake

---

1	cup	Graham Cracker Crumbs	1	Tbs	Grated Lemon Peel
3	Tbs	Sugar	1/2	tsp	Vanilla
3	Tbs	Margarine, Melted	4		Large Eggs (1 Separated)
24	oz	Cream Cheese, Softened	3/4	cup	Sugar
1	cup	Sugar	2	Tbs	Cornstarch
3	Tbs	Unbleached All-purpose Flour	1/2	cup	Water
2	Tbs	Lemon Juice	1/4	cup	Lemon Juice

### Procedure

---

- 1 Combine crumbs, sugar and margarine, press onto bottom of 9-inch spring-form pan. Bake at 325 degrees F., 10 minutes. Combine cream cheese, sugar, flour, juice, peel and vanilla, mixing at medium speed on electric mixer until well blended. Add three eggs, one at a time, mixing well after each addition. Beat in remaining egg white, reserve yolk for glaze. Pour over crust. Bake at 325 degrees F., 10 minutes. Reduce oven temperature to 250 degrees F.; continue baking 30 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Combine sugar and cornstarch in saucepan; stir in water and juice. Cook, stirring constantly, until clear and thickened. Add small amount of hot mixture to slightly beaten egg yolk. Return to hot mixture, cook 3 minutes stirring constantly. Cool slightly. Spoon over cheesecake, chill.

Servings: 10

# Supreme Cheese Sauce

---

1/2	Clove garlic; minced	1 quart	Monterey Jack and Cheddar Cheese Sauce heated
1 oz	Onion; finely chopped	2 Tbs	White wine
3 oz	Mushrooms; sliced	1 tsp	Parsley; chopped
1/2 oz	Butter		

## Procedure

---

- 1 Saute garlic, onion and mushrooms in butter. 2. Combine vegetables, cheese sauce, white wine and parsley. Heat to serving temperature. Place on warm steam table for holding.
- 2 Makes 16 2 ounce servings
- 3 -- ---

Servings: 1

## Swiss Cheese Sauce w/Mustard

---

1 1/2 quart Swiss Cheese Sauce      2 Tbs Mustard, country Dijon-style

### Procedure

---

- 1 Combine Swiss Cheese Sauce and mustard. 2. Heat to serving temperature, stirring constantly.
- 2 Makes 24 2 ounce servings
- 3 ---

Servings: 1

# Swiss Cheese Strata

1/2 lb	Bulk pork sausage	4	Eggs
1	package (7 ounces)	1	cn (14-1/2 ounces)
	Herb Seasoned Cube Stuffing		Swanson Chicken Broth
1 lb	Shredded Swiss cheese (4 cups)	1 1/4 cup	Half-and-half
2 cup	Cooked chopped broccoli		

## Procedure

- 1 In 10-inch skillet over medium heat, brown sausage, stirring to separate meat. Spoon off fat.
- 2 Butter 13- by 9-inch baking dish. In large bowl, combine stuffing, cheese, broccoli and sausage. Arrange evenly in prepared dish.
- 3 In same bowl, beat eggs; stir in broth and half-and-half. Pour over stuffing mixture, covering all ingredients. Cover; refrigerate at least 6 hours or overnight. Let stand at room temperature 1 hour. Uncover.
- 4 Bake at 350 degrees for 30 minutes or until set.
- 5 Makes 9 servings.
- 6 To prepare individual servings: Substitute eight 4-inch tart pans for - by 9-inch baking dish.

Servings: 9

## Tangy Blue Cheese Spread

---

1/2 cup Butter; softened

1/8 cup Horseradish, prepared

1/4 tsp Salt

1/4 cup Blue cheese; crumbled

1/2 tsp Paprika

### Procedure

---

- 1 Combine butter, salt, and paprika; blend well. Add horseradish and blue cheese. Mix well; add more seasoning, if desired.

Servings: 1

## Tangy Buttermilk Cheese Bread

---

1 1/8	cup	Buttermilk; Welbilt/Dak add 2 Tabl. more	3/4	cup	Extra sharp cheddar cheese 3 oz.
3	cup	Bread flour	1 1/2	tsp	Red star active dry yeast Panasonic/National use 3 tsp. and Welbilt/Dak use 2 tsp. yeast
1 1/2	tsp	Salt			
1 1/2	Tbs	Sugar			

### Procedure

---

- 1 Place all ingredients in bread pan, select Light Crust setting, and press Start. (Some machines may require you to press Bread color: light or Adjust Temperature Sensor: light.) Menu selection should be set at light. (Some machines may say menu: bread or select: white bread.)
- 2 After the baking cycle ends, remove bread from pan, place on cake rack and allow to cool 1 hour before serving.

Servings: 1

Yield: 1 Loaf

## Tempting Trifle Cheesecake

---

1 1/2	cup	Soft coconut macaroons*	2	Tbs	Sweet sherry
24	oz	Cream cheese, softened	1	tsp	Vanilla
3/4	cup	Sugar	10	oz	Red raspberry preserves
4		Large eggs	1/2	cup	Whipping cream, whipped
1/2	cup	Whipping cream	1		x Toasted slivered almonds
1/2	cup	Sour cream			

### Procedure

---

- 1 Soft coconut macaroon cookies crumbs. Press crumbs onto bottom of greased 9-inch springform pan. Bake at 325 degrees F., 15 minutes. Combine cream cheese and sugar, mixing at medium speed on electric mixture until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream, whipping cream, sherry and vanilla; pour over crust. Bake at 325 degrees F., 1 hour and 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Heat preserves in saucepan over low heat until melted. Strain to remove seeds. Spoon over cheesecake, spreading to edges. Dollop with whipped cream; top with almonds.

Servings: 10

# Tempting Trifle Cheesecake

---

1 1/2	cup	Soft Coconut Macaroons*	2	Tbs	Sweet Sherry
24	oz	Cream Cheese, Softened	1	tsp	Vanilla
3/4	cup	Sugar	10	oz	Red Raspberry Preserves
4		Large Eggs	1/2	cup	Whipping Cream, Whipped
1/2	cup	Whipping cream			Toasted Slivered Almonds
1/2	cup	Sour Cream			

## Procedure

---

- \* Soft coconut macaroon cookies crumbs. Press crumbs onto bottom of greased 9-inch springform pan. Bake at 325 degrees F., 15 minutes. Combine cream cheese and sugar, mixing at medium speed on electric mixture until well blended. Add eggs, one at a time, mixing well after each addition. Blend in sour cream, whipping cream, sherry and vanilla; pour over crust. Bake at 325 degrees F., 1 hour and 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Heat preserves in saucepan over low heat until melted. Strain to remove seeds. Spoon over cheesecake, spreading to edges. Dollop with whipped cream; top with almonds.

Servings: 10

# The Ultimate Cheesecake

---

2 1/2 cup	Graham cracker crumbs	5	Large eggs
1/2 cup	Melted butter	2	Egg yolks
1/2 cup	Sugar	1/4 cup	Heavy cream
5	package Softened cream cheese(8oz)	3/4 cup	Sour cream
1 3/4 cup	Sugar	1	Ripe mango
3 Tbs	Flour	1/4 cup	Sugar
2 tsp	Lemon peel	1	package Frozen raspberries,lt syrup
1 1/2 tsp	Orange peel	1	Kiwifruit,pared,sliced
1/4 tsp	Vanilla	1/4 cup	Fresh raspberries

## Procedure

---

- 1 Preheat oven to 450 F. Make crust-With fork, toss graham cracker crumbs with butter and sugar until moistened. Transfer to 9-inch springform pan. Evenly press onto pan, sides and bottom. Bake until golden, 5 minutes. Cool. Heat oven to 450 F. Make filling- In large bowl, at high speed, beat cream cheese with sugar, flour, peels and vanilla until blended. At medium speed, beat in eggs and yolk, one at a time, scraping bowl occasionally. Beat in heavy cream. Pour mixture in prepared pan. Bake 10 minutes. Lower temperature to 300 f. Bake 1 hour, 10 minutes. Filling mixture will be loose but will set on standing. Cool cake on wire rack 2 hours. With spatula, spread sour cream over top of cake to within 1/2 inch of edge. Refrigerate 3 hours or overnight. Pare mango, slice flesh from pit. Cut enough slices into small triangles to make 1/4 cup. Place remaining in food processor. Add sugar. Process until pureed. Pour into small bowl. In clean food processor, puree raspberries with their syrup. Pour through sieve placed on saucepan. Stir in cornstarch. Bring to boiling, simmer 1 minute(stirring)until thick and clear. Pour into small bowl. Cover, refrigerate til cold Remove cake from pan, place on serving dish. Spoon mango and raspberry sauces over top of cake. Garnish with mango, kiwifruit and fresh raspberries. Pass remaining fruit sauces.

Servings: 12

## Thin Linguine with Escarole, Pine nuts & Cheese

---

1	package Thin linguine	1	Escarole head,
1/4 cup	Pine nuts	1/2 tsp	Salt
1/3 cup	Olive oil	1/4 tsp	Red pepper
3	Garlic cloves, large, sliced	1/2 cup	Grated cheese

### Procedure

---

- 1 Cut escarole into 1" slices. Prepare pasta as directed on package; drain. While pasta is cooking, heat a large skillet and add oil. Add pine nuts and stir until light brown; remove from oil. Add garlic and cook until golden (don't burn). Add escarole, salt and pepper to oil. Cover and cook just until escarole wilts, about 3 minutes, stirring once. Mix drained pasta with cheese and escarole mixture, tossing to coat. Sprinkle with pine nuts and serve with additional cheese --

Servings: 6

## Three Cheese Bread

---

3/4	cup	Water	1/2	cup	Shredded Swiss Cheese
3	cup	Bread Flour	1/3	cup	Creamed Cottage Cheese
2	Tbs	Sugar	3	Tbs	Grated Parmesan Cheese
1 1/2	tsp	Salt	2	tsp	Regular Active Yeast
2	Tbs	Margarine or Oil			

### Procedure

---

- 1 Place ingredients in bread pan in the order recommended by the manufacturer. Don't use the delayed timer cycle since the cheese may spoil. Bake on light crust.
- 2 NOTE: Due the differing moisture content of cheese, you may need to watch the dough ball to determine if it is too moist or too dry.

Servings: 16

## Three Onion Pie With Feta Cheese

---

2 Tbs	Safflower oil	1 Tbs	Chop fresh dill, or 1t dry
1	Large yellow onion, chopped	1 tsp	Dried tarragon
1	Large red onion, quartered	4 oz	Crumbled feta
2 Tbs	Dry white wine	1	Pepper
2	Large leeks, white,	1	Plum tomato, thinly sliced
2	Eggs beaten	1	Dry bread crumbs
3 Tbs	Chop fresh parsley, divided		

### Procedure

---

- 1 Heat oil in large skillet. Add the yellow and red onions and saute over moderate heat 5 min. Stir in wine, add leeks. Saute another 15 min, stir frequently, or until onions are golden and leeks are limp. Remove from heat. Preheat oven 350F. In mixing bowl, combine beaten eggs with two tablespoons of the parsley, dill, tarragon, feta cheese, and pepper. Stir in the onion mixture. Oil a 10 in. tart pan and line bottom generously with bread crumbs. Pour in onion mixture. Ring the outside edge with tomato slice, then sprinkle the remaining parsley in the center. Sprinkle a light layer of bread crumbs over the entire top. Bake for 40 to 45 min, or until the mixture is set and top is golden. Let stand for 5 to 10 min, then cut into wedges.

Servings: 1

# Tiramisu -Cheesecake

---

			4	Lg eggs; room temp.
			1 tsp	Vanilla extract
	crust-- --		1 pinch	Salt
2	Tbs	Butter or margarine; melted	2 tsp	Instant espresso powder
1/2	tsp	Instant espresso powder	1 Tbs	Hot water
1	cup	Vanilla-wafer crumbs	2 Tbs	Brandy
			1 oz	Semisweet chocolate; grated
			2 tsp	Unsweetened cocoa
		filling- --		
24	oz	Cream cheese or neufchatel cheese room t		
8	oz	Mascarpone cheese		
1 2/3	cup	Sugar		

## Procedure

---

- 1 Crust: Preheat oven to 350 degrees. Butter an 8-inch springform pan. Stir in butter and espresso powder in small bowl until combined. Stir in crumbs until crumbs are evenly moistened. Pat evenly over bottom of prepared pan. Bake 10 minutes. Cool on wire rack. Keep oven on. Tightly cover outside bottom and sides of springform pan with heavy-duty foil. Filling: Meanwhile, beat cream cheese and mascarpone in large mixer bowl at medium-high speed until light and fluffy, 2 minutes. Gradually beat in sugar, scraping down sides of bowl with rubber spatula, until completely smooth, 3 minutes. Reduce speed to medium and beat in vanilla and salt. Add eggs, one at a time, beating just until blended after each addition. Pour 4 cups filling over crust in prepared pan and place in large roasting pan. Dissolve espresso in hot water. Fold into remaining filling with brandy and grated chocolate. Spoon mixture evenly over filling in pan; smooth top with spatula. Place pan on oven rack. Pour enough hot water into roasting pan to come 1" up side of springform pan. Bake 1-1/4 hours or until center is just set. Remove cheesecake from water bath. Cool completely on wire rack. Remove foil. Cover and refrigerate overnight. Just before serving, run knife around edge of pan; remove sides. Sprinkle lightly with cocoa. Makes 12 servings.

Servings: 12

## Tiropetes (Cheese Rolls)

---

6	Eggs; separated	1/4 cup	Blue cheese; crumbled (opt.)
1 lb	Feta cheese; crumbled	16 oz	Filo pastry sheets
12 oz	Cottage cheese	2 cup	Butter; melted

### Procedure

---

- 1 Beat egg whites until stiff; add yolks and continue beating until well blended. Add cheese and mix well.
- 2 Cut pastry sheets into quarters or into 8x6-inch pieces. Brush pastry with hot melted butter. Place a teaspoon of cheese mixture in bottom center of pastry strip, folding over one-third on each side and brushing again with butter; roll like a jellyroll. Place on cookie sheets and bake at 350 degrees for 20 minutes.
- 3 Note: Tiropetes can be frozen before baking. Do not thaw; bake at 350 degrees for 30 minutes.

Servings: 100

## Tomato Cheese Soup

---

28	oz	2 undrained and chopped	1	tsp	White sugar
2	Tbs	Butter	8	cup	Beef stock
2		Stalks of celery diced	1/2	tsp	Basil
2		Cloves of garlic, minced	1/2	tsp	Rosemary
1/2		Sweet red pepper diced	1/2	tsp	Thyme
2	Tbs	Butter	3	oz	Cream cheese
1/2	lb	Mushrooms, chopped	1		Salt and pepper to taste
1		Large cooking onion diced	1		Parsley for garnish
2	Tbs	Flour			

### Procedure

---

- 1 Place the tomatoes, with juice, in a buttered oven-proof baking dish. Add the celery, garlic and red pepper and cover and bake in a 325 degree oven for 25 minutes. Saute the mushrooms and onion in the second batch of butter in a large stock pot for about 8 minutes. While stirring, slowly add the flour and sugar, blending until mixture is very smooth. Add the stock, basil, rosemary and thyme, stirring until soup comes to a boil. Add the contents of the baked tomato pan from the oven and bring to a boil. Cover and simmer the soup for about 30 minutes. Meanwhile, in a food processor, blend the cream cheese, salt and pepper until smooth. Slowly stir the cream cheese into the soup. Garnish with chopped parsley. Yield: 12 hearty portions.

Servings: 12

## Tomato-Cheese Spread

---

10 1/2 oz Soup, tomato; undiluted    1/3 cup Dill relish; well drained  
1 1/2 cup Cheese, Cheddar;  
shredded

### Procedure

---

- 1 Heat soup until it simmers. Reduce heat. Add cheese and stir until melted. Add relish, and chill. Serve as a spread with crackers or as a sandwich filling.

Servings: 2

# Tomatoe-Cheese Calzones

---

1/2	lb	Mozzarella cheese; grated partly skim	1/2	cup	Sun-dried tomatoes in oil drained will, chopped
5 1/2	oz	Goat cheese; crumbled	2	lb	Pizza dough; thawed if froz.
1/4	lb	Hard salami; diced			

## Procedure

---

- 1 590 calories x 29 g protein x 72 g carbohydrate x 20 g fat x 60 mg cholesterol x 648 mg sodium
- 2 Preheat oven to 450F. In medium bowl, combine cheese, salmi and tomatoes; toss.
- 3 Divide dough into 6 pieces. On floured surface, with floured rolling pin, roll each piece of douth into 7 inch round. Top left half of each round with cheese mixture, dividing evenly. Moisten edges with water; fold right side of dough over so edges meet. Press edges to seal; crimp. Place on large baking sheet; with scissors, make three 1/2 inch slits in top of each.
- 4 Bake 20 to 25 minutes or until well-browned. Cool briefly before serving.

Servings: 6

## Torta Di Ricotta (Italian Style Cheesecake)

---

-----crust-----			1 1/2	cup	Sugar
1/2	cup	Butter	1/4	cup	Flour; sifted
1 1/3	cup	Flour	6		Eggs; separated
1		Egg	1	tsp	Vanilla extract
-----batter-----			1/4	cup	Mixed candied fruit;
2	lb	Ricotta cheese			chopped

### Procedure

---

- 1 Cut the butter into the flour until crumbly. Stir in egg and blend well. Reserve about 1/2 cup of the mixture and pat the remaining crumbs lightly into the bottom of a lightly greased 10 springform pan.
- 2 Beat the ricotta cheese until creamy. Beat in 1 cup of sugar, the flour and the egg yolks one at a time, beating well after each addition. Add the vanilla and candied fruit and blend thoroughly. Beat the egg whites until stiff, adding the remaining sugar gradually. Fold gently into the ricotta mixture. Pour the batter into the prepared pan, sprinkle with reserved crumbs, and bake in a 325 F oven for about 1 hour 30 minutes, or until firm. Let cool in the pan.
- 3 Serves 10 to 12.

Servings: 10

# Trade Winds Cheesecake

---

2	lg Packages (8 oz. each)	1 tsp	Vanilla
	neufchatel or cream cheese		Crust (recipe follows)
	at room		Orange Sauce (recipe follows)
	Temperature.	1 lb	(about 1 large) firm-ripe mango
3/4 cup	Sugar		Fresh mint (optional)
4	lg Eggs		* (or 1/2 teaspoon grated
1 cup	Light or regular sour cream		orange peel)
2 Tbs	Orange-flavored liqueur *		

## Procedure

---

- 1 This is heaven! Probably the best cheesecake I've ever tasted. I cheated on the crust++just used a pre-made graham cracker crust from the market and it worked just fine. I used Grand Marnier for the orange liqueur. Thank God this is nice and low-cal! ;-}
- 2 In a large mixing bowl, beat cheese and sugar until creamy. Add eggs, 1 at a time, beating well after each addition. Add sour cream, liqueur and vanilla; beat until blended. Pour over crust. Bake in a F oven until center of cake jiggles only slightly when gently shaken, 45 to 50 minutes. Cool completely on a rack. (If made ahead, cover and chill up until the next day.)
- 3 Spoon about 1/3 of the lukewarm orange sauce over cheesecake, to within 1 inch of sides. Peel mango. Cut fleshy cheeks off each side of pit, then cut off remaining fruit. Cut mango into thin slices 4 to 5 inches long. Arrange over cheesecake, overlapping slightly. Spoon remaining sauce over fruit and cake to within about 1/4 inch of side.
- 4 Cover; chill until sauce is set, about 30 minutes or up to 8 hours. Run a knife around inside edges of pan. Remove pan rim. Garnish with mint. With a sharp knife, cut cake into wedges.
- 5 Makes about 12 servings.
- 6 CRUST:
- 7 Mix 1 1/2 cups finely crushed crisp coconut macaroon cookies with 1/4 cup (1/3 pound) melted butter or margarine. Press mixture over bottom and about 1 inch up sides of a 9-inch cheesecake pan with removable rim. Bake in a 325F oven until lightly browned, about 15 minutes.
- 8 ORANGE SAUCE: In a 2- to 3-quart pan, mix 3 tablespoons sugar and 4 teaspoons corn starch. Stir in 2/3 cup orange juice and 3 tablespoons orange-flavored liqueur (or orange juice). Stir over high heat until boiling. Cool to lukewarm.

Servings: 1

Trade Winds Cheesecake

## Trimmed Down Chocoberry Cheesecake

---

1/2 cup	Graham cracker crumbs	10 oz	Frozen strawberries in syrup
1 Tbs	Butter or margarine; melted		Thawed and drained
1 cup	Nonfat cottage cheese	1/3 cup	Frozen egg substitute
8 oz	Neufchatel cheese; softened		thawed
1 cup	Sugar		Strawberries; for topping
1/3 cup	Dutch process cocoa		Whipped topping; for topping

### Procedure

---

- 1 Heat oven to 325 degrees F. Stir together graham cracker crumbs and melted butter or margarine; press onto bottom of 8-inch springform pan. In food processor, place cottage cheese; process until smooth. Add cream cheese, sugar, cocoa and strawberries and process until smooth. Stir in egg substitute. Pour gently onto graham mixture in pan. Bake 55 to 60 minutes or just until almost set in center. Cool completely in pan on wire rack. Refrigerate; serve cold, topped with whipped topping and strawberries. Serves 14. Calories: 152, Fat: 6 grams per serving.

Servings: 14

## Triple Cheese Bread

---

3/4	cup	Water	1/2	cup	Shredded Swiss Cheese
3	cup	Bread Flour	1/2	cup	Creamed Cottage Cheese
2	Tbs	Sugar	3	Tbs	Grated Parmesan Cheese
1 1/2	tsp	Salt	2	tsp	Regular Active Yeast
2	Tbs	Margarine or Oil			

### Procedure

---

- 1 Place ingredients in bread pan in the order recommended by the manufacturer. Don't use the delayed timer cycle since the cheese may spoil. Bake on light crust.
- 2 NOTE: Due the differing moisture content of cheese, you may need to watch the dough ball to determine if it is too moist or too dry.

Servings: 16

## Triple Cheese Burgers

---

1 1/2 lb	Ground beef	1/4 tsp	Pepper
1/4 cup	Bread crumbs; dry	1/8 tsp	Garlic salt
1/4 cup	Onion; finely chopped, 1 sm.	6 Tbs	Creamed cottage cheese
1	Egg; large	1/4 cup	Parmesan cheese; grated
1 tsp	Salt	8 oz	Tomato sauce; 1 cn
1 tsp	Worcestershire sauce	6	Cheese slices; *
1/2 tsp	Basil leaves		

### Procedure

---

- 1 \* You can use either Mozzarella or Swiss cheese slices. Each slice should be 3 X 3 inches square. - Mix the meat, bread crumbs, onion, egg and seasonings together. Shape the mixture into 12 thin patties, each about 4-inches in diameter. Top each of 6 patties with Tbs of the cottage cheese, spreading to within 1/2-inch of the edge, sprinkle on 2 tsp of the Parmesan cheese, and top each patty with one of the remaining patties sealing the edges firmly. Brown the patties in a large skillet over medium-high heat, turning once. Drain off the fat and pour the tomato sauce over the patties. Cover and simmer for about 15 minutes. Place a cheese slice on each patty, cover, and heat until the cheese is melted, about 2 minutes. Serve with the remaining sauce in the skillet poured over them.

Servings: 6

## Triple Cheese Pasta with Green Peas

---

4 oz	Gorgonzola cheese; room temperature	1/4 tsp	Freshly ground pepper
3 Tbs	Unsalted butter; softened	1	package Frozen baby peas (10 oz) or
5 oz	Mozzarella; cut into 1/2-in cubes	2 cup	Fresh peas
5 oz	Italian fontina cheese; cut into 1/2-in cubes	3/4 lb	Rotelle pasta
1 Tbs	Olive oil		

### Procedure

---

- 1 In a small bowl, mash the Gorgonzola and butter. In a medium bowl, combine the mozzarella, Fontina, olive oil, and pepper. Using a steamer rack, steam the peas over moderate heat until tender, until 5-7 minutes. Alternatively the peas can be cooked in the microwave about 3-4 minutes or until done. In a large pot of boiling salted water, cook rotelle until tender but still firm to the bite 5-7 minutes, drain well. Meanwhile, place the Gorgonzola and butter mixture in a large warmed bowl and let melt. Add the pasta and peas to the bowl. Toss to coat well. Sprinkle with the chives, add the mozzarella and Fontina mixture and toss again. Season with salt and additional pepper to taste.

Servings: 6

## Triple Cheese Patties

---

1 1/2	lb	Ground beef	1/4	tsp	Pepper
1/4	cup	Dry bread crumbs	1/8	tsp	Garlic salt
1		Small onion, finely chopped	6	Tbs	Creamed cottage cheese
1		Egg	1/4	cup	Grated Parmesan cheese
1	tsp	Salt	1	cn	Tomato sauce(8oz)
1	tsp	Worcestershire sauce	6		Slices Mozzarella cheese,3"
1/2	tsp	Basil leaves	6		Slices Swiss cheese,3"

### Procedure

---

- 1 Mix meat, bread crumbs, onion, egg, and seasonings. Shape mixture into 12 thin patties, about 4 inches in diameter. Top each of 6 patties with 1 tablespoon cottage cheese, spreading to within 1/2 inch of edge; sprinkle with 2 tablespoons Parmesan cheese. Cover each with a remaining patty, sealing edges firmly. Brown patties in large skillet over medium-high heat, turning once. Drain off fat. Pour tomato sauce over patties; cover and simmer 15 minutes. Place a cheese slice on each patty; cover and heat until cheese is melted, about 2 minutes. Serve sauce over patties.

Servings: 6

# Triple Cheese Pizza

---

1		14" Round unbaked Pizza Dough	2	tsp	Dried Oregano; crumbled
			1/2	cup	Mozzarella Cheese; grated
1/2	cup	Pesto Sauce	1/4	cup	Parmesan Cheese; grated
1 1/2	cup	Fontina Cheese; grated			Fresh Basil Leaves
8		Plum Tomatoes; seeded and thinly sliced			

## Procedure

---

- 1 Preheat oven to 450F. Lightly coat a baking pan with vegetable cooking spray, then sprinkle with a bit of cornmeal, if desired. Place the pizza round on the prepared pan. Spread pesto over the top, then sprinkle evenly with the Fontina cheese. Arrange tomato slices on top and season with pepper. Sprinkle oregano over the surface, then Mozzarella and Parmesan cheeses. Bake until the crust is golden brown and the topping is golden and bubbly, about 15 minutes. Garnish with basil leaves and serve.
- 2 If using a baked shell instead of fresh dough, increase oven temperature to 500F, decrease baking time to 10 minutes.
- 3

Servings: 4

## Triple Chocolate And Vanilla Cheesecake

---

1 1/2	cup	Finely crushed creme-filled chocolate sandwich cookies about 18 cookies	4		Eggs
			1/3	cup	Flour
3	Tbs	Margarine; or butter, melted	1	Tbs	Vanilla extract
			2	oz	Semi-sweet chocolate, melted
32	oz	Cream cheese; softened			
14	oz	Sweetened condensed milk			

### Procedure

---

- 1 --CHOCOLATE GLAZE-- oz Semi-sweet chocolate /2 c Whipping cream
- 2 Preheat oven to 350. Combine crumbs and margarine; press firmly on bottom of 9-inch springform pan. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs, flour, and vanilla; mix well.
- 3 Divide batter in half. Add chocolate to one half of batter; mix well. Pour into prepared pan. Top evenly with vanilla batter.
- 4 Bake 50 minutes or until center springs back when lightly touched. Cool. Top with Chocolate Glaze. Chill. Refrigerate leftovers.
- 5 Chocolate Glaze: In small saucepan, over low heat, melt the chocolate in the whipping cream. Cook and stir until thickened and smooth. Remove from heat. Spread over cheesecake.

Servings: 1

Yield: 1 Cheesecake

## Velveta Cheese Dip

---

2	tsp	Vegetable oil	2	Clove Garlic (minced fine)
2		md Onions (chopped fine)	2	Banana Peppers
2		Green Bell Peppers (chopped)	1	cn Pimento (chopped fine)
3		Tomatoes (chopped coarsly)	2	lb Velveta cheese

### Procedure

---

- 1 Cook minced garlic in cooking oil, push aside. Cook onions until soft and then add green pepper and banana peppers. When banana pepers start to soften, add tomatoes. Cook until soft. Then add pimento, garlic, oil, and Velveta (cut into small pieces). Cook over very low heat until cheese is melted.
- 2 Serve warm with chips, crackers or tortillia chips.

Servings: 1

## Very Blueberry Cheesecake

---

1 1/2	cup	Vanilla Wafer Crumbs	1	Tbs	Lemon Juice
1/4	cup	Margarine, Melted	1	tsp	Grated Lemon Peel
1		Env. Unflavored Gelatin	7	oz	(1 jr) Marshmallow Creme
1/4	cup	Cold Water	3	cup	Frozen Whipped Topping(thaw)
16	oz	Cream Cheese, Softened	2	cup	Blueberries Frozen or Fresh

### Procedure

---

- 1 Combine crumbs and margarine, press onto bottom of 9-inch springform pan. Chill. Soften gelatin in water, stir over low heat until dissolved. Gradually add gelatin to cream cheese, mixing at medium speed on electric mixer until well blended. Blend in juice and peel. Beat in marshmallow creme; fold in whipped topping. Puree blueberries; fold into cream cheese mixture. Chill until firm. Garnish with additional frozen whipped topping, thawed, and lemon peel. VARIATIONS: Substitute Neufchatel cheese for cream cheese. Substitute strawberry slices for blueberries Substitute raspberries for blueberries

Servings: 10

## Very Smooth Cheesecake

---

1	cup	Graham Cracker Crumbs	8	oz	Cream Cheese, Softened
3	Tbs	Sugar	1/2	cup	Sugar
3	Tbs	Margarine, Melted	10	oz	Frozen Strawberries,
1		Env Unflavored Gelatin			Thawed
1/4	cup	Cold Water			Milk
			1	cup	Whipping Cream, Whipped

### Procedure

---

- 1 Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 325 degrees F., 10 minutes. Cool. Soften gelatin in water; stir over low heat until dissolved. Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Drain strawberries, reserving liquid. Add enough milk to liquid to measure 1 cup. Gradually add combined milk mixture and gelatin to cream cheese, mixing until well blended. Chill until slightly thickened. Fold in whipped cream and strawberries; pour over crust. Chill until firm. VARIATION: Substitute 1 Cup Vanilla Wafer crumbs, 1/2 cup chopped nuts, 2 tablespoons of sugar and 2 tablespoons of margarine for graham cracker crumbs, sugar and margarine.

Servings: 10

## Vidalia Onion Risotto with Feta Cheese

---

2	tsp	Vegetable oil	2	cn	14.5 oz ea vegetable broth
2	cup	Chopped Vidalia or other .sweet onion	1/2	cup	Crumbled feta cheese divided
2		lg Garlic cloves, minced	1/3	cup	Chopped fresh parsley
1 1/2	cup	Arborio or other short- grain rice	1/4	cup	Grated parmesan cheese Freshly ground pepper

### Procedure

---

- 1 Heat oil in saucepan over medium heat. Add onion and garlic, and saute 1 minute. Stir in rice. Add 1/2 cup broth; cook until liquid is nearly absorbed, stirring constantly. Add the remaining broth, 1/2 cup at a time, stirring constantly until each portion of the broth is nearly absorbed before adding the next. Remove from the heat; stir in 1/4 cup of the feta cheese, parsley, and parmesan cheese. Spoon rice mixture into a serving bowl. Top with remaining feta and pepper.
- 2 Information per serving (1 cup): calories 321; protein 8.5 gm; fat gm; carb 56.1 gm; fiber 2.3 gm; chol 13 mg; iron 3.0 mg; sodium mg; calc 135mg.

Servings: 5

## White Chccocolate Raspberry Cheesecake

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### Procedure

---

- 1 -----CRUST----- c Bread crumbs; plain/dry /2 c Pecans; chopped /2 c Butter ts Cinnamon /2 c Sugar
- 2 -----FILLING----- lb Cream cheese; softened c Sugar Eggs; xtra large oz Chocolate; white; melted pt Raspberries /2 c Whipping cream /4 c Cornstarch tb Vanilla
- 3 -----TOPPING----- pt Raspberries /2 c Water /2 c Sugar /4 c Cornstarch tb Rum [opt]
- 4 Crust; Put pecans in swall bowl with butter and MW on high for 1 1/2 minutes. Stir dry ingredients together in 10-inch springform pan. Add butter and nuts and mix well. Pat onto bottom and sides. Filling: Beat cream cheese until light. Add sugar and beat until light and fluffy. Add eggs one at a time; beating after each one. Add remaining ingredients except berries and mix well. Pour into pan. Drop berries on top and push down with fork so that batter covers them. Bake at 350 for 1 1/2 hours in which a pan of water has been placed on the bottom rack. Remove from oven and run knife around the edge to loosen from pan and prevent a cracked cake when cooling. Topping: Stir sugar and cornstarch well in saucepan. Add berries and water and cook over medium heat until thick and bubbly. Stir in rum. Pour over cooled cake. (I refrigerate the cake for a day first, then put topping on just before serving).

Servings: 12

## White Chocolate Cheesecake

---

1 1/2	cup	Graham cracker crumbs (about 11 double crackers)	4		Eggs; room temperature
			10	oz	White chocolate; melted
5	Tbs	Butter; melted	4 1/2	tsp	Vanilla
2	Tbs	Sugar	1	pinch	Salt
2	lb	Cream cheese; room temp.			
1/2	cup	Unsalted butter; room temp.			

### Procedure

---

- 1 Mix graham cracker crumbs, melted butter and sugar in large bowl. Press into bottom and sides of 9-inch springform pan. Refrigerate several hours to set.
- 2 Preheat oven to 300F. Combine cream cheese and butter in large bowl of electric mixer and beat until smooth. Add eggs one at a time, blending well after each addition. Add white chocolate, vanilla and salt and beat 1 or 2 minutes at medium speed. Turn mixture into prepared graham cracker crust. Bake 1 hour. Let stand 2 hours at room temperature, then refrigerate for about 12 hours before serving.

Servings: 12

## White Chocolate Cheesecake

---

CRUST		1	cup	Sugar	
3/4	cup	Almonds, ground	16	oz	Sour cream
3/4	cup	Oatmeal, uncooked	1	tsp	Vanilla
3/4	cup	Graham cracker crumbs	8	oz	White chocolate, melted
1/4	cup	Sugar	4		Egg whites
1/4	cup	Margarine, + 2 TBS., melted	1/8	tsp	Cream of tartar
FILLING		1	Tbs	Powdered sugar	
16	oz	Cream cheese, softened			

### Procedure

---

- 1 Combine first 5 ingredients in a medium bowl; blend well. Press onto bottom and 2 inches up sides of a 10 inch springform pan. Bake at 350 degrees for 5 minutes. Cool on wire rack. Combine cream cheese and 1 cup sugar in a large mixing bowl; beat at medium speed of an electric mixer until fluffy. Add sour cream and vanilla; mix well. Stir in white chocolate. Beat egg whites (at room temperature) in a large bowl at high speed of an electric mixer until foamy; add cream of tartar, beating until soft peaks form. Fold egg whites into cream cheese mixture. Spoon mixture into crumb crust. Bake at 325 degrees for 55 minutes; turn oven off. Leave cheesecake in oven 30 minutes; partially open door of oven and leave cheesecake in oven an additional 30 minutes. Cool, chill 8 hours. Remove from pan. Yield 10-12 servings.

Servings: 12

# White Chocolate Cheesecake -1

---

		-----crust-----			
1 1/2	cup	Chocolate cookie crumbs	1/2	tsp	Sugar
					Vanilla
3	Tbs	Butter; melted	3		Eggs
		-----filling-----			
			1/2	lb	White chocolate; melted
24	oz	Cream cheese; softened			

## Procedure

---

- 1 Mix crumbs and butter and press onto bottom of a 9-inch springform pan. Bake for 10 minutes.
- 2 Beat cream cheese, sugar, and vanilla at medium until well blended. Add eggs, one at a time, mixing well after each addition. Blend in the white chocolate. Pour over crust.
- 3 Bake for 35 minutes and turn oven off and let cool in oven for at least an hour. Loosen cake from rim of pan and continue cooling. Refrigerate for at least 2 hours (best if over night). I like to garnish this with dollops of whipped cream and a sprinkling of crushed chocolate cookies.

Servings: 1

## White Chocolate Cheesecake with Raspberry Sau

---

CAKE		3	Eggs
6 oz	White chocolate chips	1 1/2 tsp	Vanilla extract
1 lb	Cream cheese	3/4 cup	Sour cream
3/4 cup	Sugar	2 Tbs	Unsweetened cocoa

### Procedure

---

- 1 --RASPBERRY SAUCE-- /2 c Raspberries Sugar to taste
- 2 Place chocolate in a double boiler and heat over hot water until it melts. Stir to blend and let cool to room temperature.
- 3 With an electric mixer, blend cheese and sugar until smooth. Mix in eggs, vanilla, and sour cream. Stir in melted chocolate. NOTE: it is important to have the cheesecake ingredients and the melted chocolate close to the same temperature when they are combined so that they blend together smoothly. Pour into a greased 9-inch springform pan. Bake in the middle of a preheated 325F oven for 25 minutes or until just barely set. Turn off the oven, leave the door ajar, and let cool in oven for 1 hour longer. Chill. Just before serving, dust cocoa through a sieve making a ring around the cheesecake.
- 4 Prepare raspberry sauce: Reserve 1/2 cup raspberries for garnish. In a blender, puree the remaining berries and push through a sieve. Stir in sugar to taste. To serve, spoon raspberry sauce on to desert plates. Remove pan sides of cheesecake and cut into wedges. Place on raspberry sauce and garnish with berries.

Servings: 10

## White Chocolate Cheesecake with Raspberry Sauce

---

		-----cake-----	3/4	cup	Sour cream
6	oz	White chocolate chips	2	Tbs	Unsweetened cocoa
1	lb	Cream cheese			-----raspberry sauce-----
3/4	cup	Sugar	2 1/2	cup	Raspberries
3		Eggs			Sugar to taste
1 1/2	tsp	Vanilla extract			

### Procedure

---

- 1 Place chocolate in a double boiler and heat over hot water until it melts. Stir to blend and let cool to room temperature.
- 2 With an electric mixer, blend cheese and sugar until smooth. Mix in eggs, Just before serving, dust cocoa through a sieve making a ring around the ch
- 3 Prepare raspberry sauce: Reserve 1/2 cup raspberries for garnish. In a bl

Servings: 10

## White Chocolate Mousse Cheesecake with Sun-Dried Cherries

---

9 oz	White chocolate	4 oz	Shortbread cookies; diced
3 tsp	Gelatin powder		Crumbled
1 quart	Soft whipping cream	4 oz	Praline royale cookies diced and crumbled
8 oz	Sugar	6 oz	Sun-dried cherries
2 lb	Cream cheese	1 oz	Melted butter
4 oz	Caramel delites cookies diced and crumbled		

### Procedure

---

- 1 Melt chocolate. Dissolve gelatin with 1 ounce of water. Place cream cheese. When mixture is soft and creamy add melted white chocolate and gelatin. Mix
- 2 To assemble: Grease a 10-inch mold with butter and cover sides with the Sh
- 3 Makes 10 servings.

Servings: 10

## Yogurt Cheesecake

---

1 1/2 cup Crushed coconut cookies      2 Tbs Sugar  
 1 1/2 tsp Cinnamon                              1/2 cup Melted butter

### Procedure

---

- 1    1 tbsp. gelatin 1/2 c. water 1 lb. cottage cheese 1 c. yogurt 3 eggs, separated 2/3 c. sugar 1/8 tsp. salt 3 tsp. grated lemon rind 2 tbsp. lemon juice 1/2 c. sugar 1 c. cream    1. Mix together the crushed cookies, cinnamon, sugar and melted butter. Firmly press on the bottom and sides of a 9 inch springform pan. Chill until ready to use.
- 2    Mix together the gelatin and water and allow to soak for 5 minutes.
- 3    Beat together the cottage cheese and yogurt. Set aside.
- 4    In the top of a double boiler, beat the egg yolks with the sugar, salt and lemon rind. Put over simmering water and cook, stirring constantly for 5 minutes.
- 5    Add the gelatin and stir until dissolved. Remove from heat and cool slightly.
- 6    Stir in the cheese-yogurt mixture with the lemon juice.
- 7    Beat the egg whites until they form soft peaks, add the 1/2 cup sugar and continue beating until stiff. Fold into the cheese-yogurt.
- 8    Whip the cream and fold into the mixture.
- 9    Pour into the prepared crust and chill overnight or for 8 hours. Serves 8.

Servings: 8

## Zippy Cheese Ball Appetizers

---

6 oz	Cream cheese; softened	1/4 cup	Dried beef; finely chopped
1 Tbs	Horseradish	1/2 cup	Potato chips; chopped
1 tsp	Milk; opt.	1/2 cup	Parsley, fresh; chopped fine

### Procedure

---

- 1 Blend cream cheese and horseradish until smooth. (If mixture is too stiff, add 1 teaspoon milk.) Add dried beef and potato chips, and blend thoroughly; chill until stiff. Shape into 24 to 26 small balls. Roll cheese balls in parsley, and serve on toothpicks.

Servings: 2

## Zucchini and Fetta Cheese Souffles

---

		1	cup	Milk
2	md Zucchini, grated	150		Feta cheese, crumbled
	Salt	3	Tbs	Freshly grated Parmesan cheese
45	Butter			
1/4 cup	Plain flour	4		Eggs, separated
1	tsp			
	Dry mustard			

### Procedure

---

- 1 TO SERVE: MIXED GREEN SALAD
- 2 Place the zucchini in a colander, sprinkle with salt, toss lightly and set aside to drain for 30 minutes. Rinse the zucchini under cold running water, squeeze out any excess liquid and set aside. Melt the butter in a saucepan stir in the flour and mustard and cook over medium heat, stirring constantly for 1 minute. Remove the saucepan from the heat, gradually stir in the milk, then return the saucepan to the heat and cook, stirring until the mixture boils and thickens. Transfer the mixture to a large bowl and stir in the cheeses, prepared zucchini and egg yolks. Butter 4 x 1 cup oven-proof molds. Beat the egg whites in a medium-size bowl until they form soft peaks, then fold into the zucchini mixture gradually. Pour the mixture into the molds and bake in 180°C oven for about 25 minutes or until the souffles have risen and the tops are golden brown. Remove from the oven and serve immediately with a Mixed Green Salad with Marinated Artichokes.

Servings: 1

Yield: 2 To 4)

## Zucchini Bread With Cheese Spread

---

			1/4	cup	Plus 2 tablespoons milk
3	cup	All-purpose flour	2	tsp	Vanilla extract
1	tsp	Baking soda	2	cup	Coarsely shredded zucchini
3/4	tsp	Salt			Well-drained
1 1/2	tsp	Ground cinnamon			<b>Cheese Spread:</b>
1/4	tsp	Ground cloves			
1/8	tsp	Ground ginger	8	oz	Pkg cream cheese; softened
1/8	tsp	Ground nutmeg			
1	cup	Chopped walnuts or pecans	1 1/2	Tbs	Powdered sugar
			1	Tbs	Pineapple juice
3/4	cup	Chopped dates	1/2	tsp	Vanilla extract
1	cup	Sugar	3	Tbs	Drained crushed pineapple
3/4	cup	Firmly packed brown sugar	2	Tbs	Finely chopped walnuts or Pecans
1	cup	Vegetable oil			
3		Eggs; beaten			

### Procedure

---

- 1 Combine first 7 ingredients; stir in walnuts and dates. Combine sugars, oil, eggs, milk, vanilla, and zucchini; stir well. Add zucchini mixture to flour mixture, stirring just until dry ingredients are moistened.
- 2 Pour batter into 12 greased and floured 1-cup miniature Bundt pans. Bake at 350 degrees for 25 to 35 minutes or until a wooden pick inserted in center comes out clean. Let cool in pans 5 minutes. Remove from pans, and let cool on wire racks. Serve with Cheese Spread. Yield: 12 (4-inch) loaves.
- 3 Note: Zucchini Bread can be baked in 2 greased and floured 8 1/2- x 4-1/2- x 3-inch loafpans. Bake at 350 degrees for 1 hour or until a wooden pick inserted in center of loaves comes out clean.
- 4 Cheese Spread: Combine first 4 ingredients in a small mixing bowl; beat at medium speed of an electric mixer until smooth. Add crushed pineapple and chopped walnuts, stirring to combine. Store Spread in the refrigerator. Yield: 1-1/4 cups.
- 5 [] Stir the chopped nuts and dates into the dry ingredients to keep them from sinking to the bottom of the bread.
- 6 [] Press the shredded zucchini between paper towels to remove any excess moisture before adding zucchini to the batter.

## Zucchini Bread With Cheese Spread

- 7 [] Add the zucchini mixture to the dry ingredients; stir just until the dry ingredients are moistened.

Servings: 1

Yield: 12 Loaves

## Zucchini Cake With Cream Cheese Frosting I

---

2 cup	Sugar		Unpeeled; packed
1 cup	Oil	1 cup	Finely chopped nuts
3	Eggs	1 Tbs	Vanilla
2 cup	Flour		-----cream cheese frosting--
1 tsp	Baking soda	3 cup	Powdered sugar; sifted
1 tsp	Salt	6 oz	Cream cheese; softened
1 Tbs	Ground cinnamon	5 Tbs	Butter or margarine
2 cup	Zucchini; shredded	1 tsp	Lemon extract

### Procedure

---

- 1 Beat sugar, oil and eggs at medium speed in electric mixer bowl 4 minutes. Sift flour with soda, salt and cinnamon. Fold zucchini and nuts into sugar mixture. Fold in flour mixture and vanilla, blending thoroughly. Turn batter into well-greased 10-inch tube pan. Bake at 350F 60 to 65 minutes. Cool in pan on rack 15 minutes or longer. Remove from pan and cool cake thoroughly on rack.
- 2 To make frosting, beat powdered sugar, cream cheese margarine, and lemon extract until thoroughly blended. Spread over cooled cake.
- 3

Servings: 12

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